



The

CANDY CALENDAR

Being a collection of
150 pure candy recipes
for home cookery 
arranged by months

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The Candy Calendar



THE Woman's World Candy Calendar is a collection of two hundred and three practical and economical candy recipes gathered from every state of the Union, carefully edited and tested as to the accuracy of measurements and the wholesomeness and palatability of each variety by Lillian Dynevor Rice, the well known Domestic Scientist.

Every kind of candy you can think of is represented in this choice collection, from the very newest and more elaborate of the modern candies to the simpler varieties that were popular when grandmother was a girl in pinafores.

Never before has there been compiled so complete and attractive a book of tested candy recipes based upon nutrition and economy to sell at so low a price. The

four-color and two-color illustrations are reproductions of paintings and photographs of the actual candies made from the recipes given, while the special articles on the making, packing, selling and nutritive value of candy are authoritative in every respect.

The Candy Calendar has been published by Woman's World—The Magazine of the Middle West—107 South Clinton Street, Chicago, in response to the great demand for an efficient, up-to-date, economical and popular priced recipe book of delicious candies, and we commend it to you as the last word on this most fascinating subject.

Helen H. Manning

Publisher Woman's World

Candies to Sweeten the Whole Year

January

Candies for New Year
Candies for Mothers and Fathers
Candies for Girls and Boys

February

Candies for Valentines
Candies for Washington's Birthday
Candies for Sewing Circles

March

Candies for St. Patrick's Parties
Candies for Socials, Suppers, Sales
Candies for Coughs and Colds

April

Candies for Easter Gifts
Candies for Shower Parties
Candies for Sunday Night Callers

May

Candies for the Young Mother
Candies for the Matronly Mother
Candies for Grandmother

June

Candies for the Girl Graduates
Candies for Wedding Parties
Candies for Fairs and Festivals

July

Candies for the Glorious Fourth
Candies for Vacation
Candies for Picnics

August

Candies for Porch Parties
Candies for Lawn Parties
Candies for Hammocks

September

Candies for Labor Day
Candies for School Children
Candies for Teacher

October

Candies for Hallowe'en
Candies for Nut Gatherers
Candies for Home Folks

November

Candies for Thanksgiving
Candies for Shut-Ins
Candies for Missionary Boxes

December

Candies for Christmas Gifts
Candies for Holiday Parties
Candies for the Absent Ones

WOMAN'S WORLD CANDY CALENDAR

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The Pleasant Art of Making Candy



FROM molasses taffy to finest bonbons and chocolates, every kind of candy can be made at home, if one has the proper ingredients, implements and reliable recipes, such as are here given.

The ingredients depend upon the candy to be made. The implements are as follows:

Reliable Candy Thermometer; Marble Slab; 18x18 inches; Several Large Platters; Wooden Paddle; Granite-ware Kettle, 1 or 2 gallon; Small Double Boiler; Spatula; Dipping Wire Spoon; Candy Hook; Canvas Gloves with Buckskin Palms; Funnel with Handle and Stick; Scraper; Four Steel Bars; Patty-Cake Tins.

The home candy-maker need not get all these at once, unless she intends to take up the work for money-making. She can omit the slab, the paddle, the spatula, the dipping spoon, the hook, gloves, scraper and bars, but a reliable candy thermometer she must have. It will cost a dollar or more, and should register 212 degrees when tested in boiling water. If it registers lower, deduct the same number of

degrees from the scale given in the following table, as the registering mark is lower than 212. For instance, if your thermometer stands at 209 degrees in boiling water, and the scale calls for 244 degrees for soft ball, take syrup from fire when your thermometer registers 241 degrees, etc. The thermometer does away with the slow and not always sure method of testing by dropping a little syrup from spoon tip into ice cold water. The terms given in the following tables are what confectioners use. "Pearl" is when the syrup forms pearl-shaped globules which dissolve in the water.

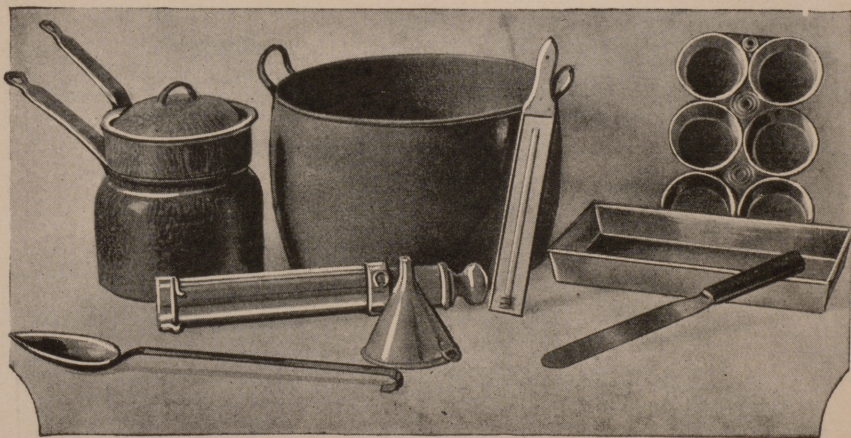
Cold-Water-Test Terms

Candy Thermometer Register

Pearl	220 degrees
Small Thread	228 "
Large Thread	236 "
Blow	240 "
Feather	242 "
Small or Soft Ball.....	244 "
Large, Hard or Firm Ball....	250 "
Light Crack or Brittle.....	254 "
Hard Crack or Snap.....	284 "

Because most home cooks are accustomed to the cold-water terms, our recipes

Implements for Candy Making



WOMAN'S WORLD CANDY CALENDAR

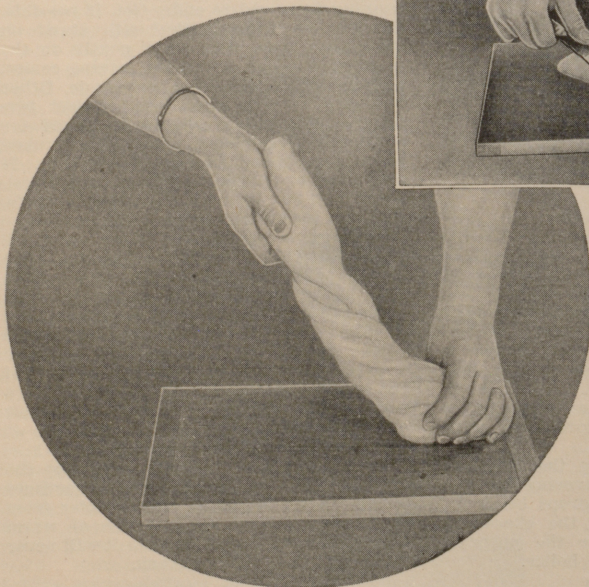
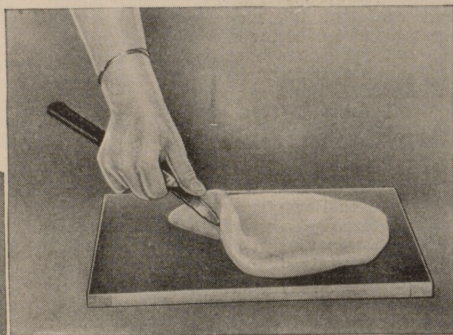


refer to "soft ball," "hard ball," "crack," etc., but this table will make it perfectly clear where the thermometer should stand for each.

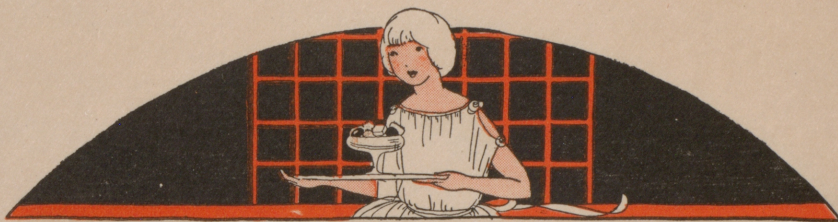
In using the marble slab one side should be kept exclusively for fondant, and the other for taffy. For fondant the surface should be dampened by passing over it a napkin wet with cold water. Butter or grease should never touch this side. The other surface for taffy should never be dampened but rubbed with butter or grease.

The paddle is for stirring syrups that scorch easily. The kettle must be large to allow for foaming up. The double boiler is for melting coating chocolate or bonbon-cream coating, or for keeping liquid glaze syrup. The spatula is for scraping the inside of utensils, and for lifting wafers, bonbons, glaze fruit, etc., from the cooling surface. The wire spoon is a piece of wire with one end twisted to form a "spoon" in which the chocolate or bonbon rests while being dipped, the superfluous coating dripping off. The hook is needed only if very large batches of taffy are to be made, and can be purchased at a hardware shop. The gloves are to protect the hands from blisters while pulling large batches of taffy, and should be lightly dusted each time with

cornstarch. The funnel should have a 5-inch handle like that of a dipper, fastened to one side by a tinsmith. The funnel's small opening should measure about $\frac{1}{4}$ -inch across, and the stick, thicker at one end than the other, should exactly fit this opening like a stopper. When cream or syrup is put in the funnel for making wafers or drop candies, the stick should close the opening, then be lifted for just the right amount of cream to pass through, and quickly replaced. Drops and wafers can be dropped from the tip of a spoon by a steady hand, but the funnel makes them of even size and regular shape. The scraper is such as paperers use for walls, and can be bought for a few cents at the hardware shop. It is used for cleaning slab, and to mix and turn fondant and taffy. The steel bars are about $\frac{1}{2}$ -inch thick and cost very little. Two should be 17 inches long, and 2 should be 16 inches. With these any size frame up to 17 inches can be made for fudge, caramels, brittle, etc. The patty-cake tins should have large, shallow cups,



The marble slab can be the top of an old-fashioned dresser or table, or may be bought for small cost at a marble cutter's. The plat-ers may be used in its stead for cooling fondant and taffy, but the slab is far superior.



and in them can be moulded pralines, nut patties and cocoanut cakes.

Fondant, the base of most creams and bonbons, can be cooked or uncooked. The cooked will keep for months, and can be made several weeks in advance for the holidays and other occasions. This is the formula:

Cooked Fondant

Put in large kettle 5 lbs. granulated sugar, $1\frac{1}{2}$ pints cold water, set over hot fire and stir until sugar dissolves. As soon as boiling begins stop stirring, and add 2 tablespoons vinegar. Just before boiling begins wipe sugar crystals from sides of kettle with a wet cloth wound around a fork, but after boiling begins do not even jar or move kettle. Put on lid, after adding vinegar, keep covered until steam forces itself from under lid. Then take off lid, test with thermometer and when it registers 240 degrees remove kettle from fire without jarring, and turn out syrup on moistened slab or platters. Do not scrape kettle, or drip last of contents over syrup on slab or it may granulate and spoil the whole batch. Any left over may be used for other kinds of candy. Do not jar or move table while syrup is cooling, and when it feels cold to the back of the hand, which is the professional way to test, begin to turn edges inward with the scraper. Keep on turning and working until the mass is velvety and firm, form into ball, tuck it around with a napkin wrung out in cold water and let stand to mellow for 30 minutes. Then cut in large pieces, pack in crock, cover with a damp napkin and stand in a cool place, dampening the cloth when it dries out, until you are ready to make the bonbons or chocolates, then knead like dough, kneading flavoring, coloring, nuts, etc., into the mass.

Uncooked Fondant

This is easy, and fine for small batches of bonbons. Put white of egg in glass. In second glass put rich cream to the exact level of egg white, then mix the two and beat well. Work in gradually first with fork then with the fingers, confectioners' XXXX sugar—it will require a pound or over—until mass is like firm dough, free from stickiness. Put in crock, cover with damp napkin and stand in ice box over night, then proceed as with cooked fondant.

For coloring candies use the harmless vegetable dyes, and for flavoring use the best extracts, only a few drops being required. For coating, use the chocolate, which comes expressly for the purpose, melting it over the double boiler.

Mention of "white syrup" will be found in many of our recipes. This is a combination of 90 per cent glucose (corn syrup), and 10 per cent refiners' syrup. It is used in caramels, taffies, brittles and glaze candies to keep syrup from granulating and to give it a smooth texture. Corn syrup has been proved to be perfectly harmless, and a great aid in making certain kinds of candy. Cream of tartar is often used for the same purpose as white syrup, $\frac{1}{4}$ teaspoon to every 5 lbs. sugar.

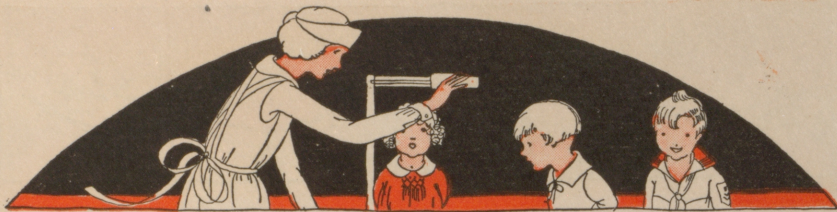
Candies in which gelatine is featured are choice confections quite in a class by themselves. Marshmallows, Turkish Delight, Gum Drops, Jelly Bars, Christmas Candy Supreme and others are gelatine candies, and recipes for making them will be found in recipes following.

Never try to coat bonbons with chocolate or bonbon cream on a damp day, nor in a room where the temperature is lower than 75 degrees. Any kind of coating has a usefulness quite apart from flavor or appearance. It seals the center it covers, and keeps it moist and delicious.

If possible buy fresh shelled nuts. If you crack the nuts yourself and want the halves unbroken of pecans, put them to soak for 5 hours in cold water, dry off over night, then crack gently on the side which does not show a small mark or vein running from end to end. Get, if possible, the English walnuts that will stand on their stem ends, then crack gently on the rounded side, not where the joining comes, and the meats will come out whole. Other nuts are easy to crack and extract perfectly. Nut halves should be saved for ornamenting bonbons, and the broken pieces for patties, pralines and brittle. If nuts must be chopped lay them on a bread-board and cut up with sharp bread knife, then the pieces will be of uniform size.

If there is no dipping spoon on hand, coating may be done with a common table fork. Be sure to put the fork and bonbon well under the chocolate or cream, then scrape fork across edge of saucepan, and quickly drop coated bonbon on waxed paper, giving the fork a twist to make a little ornament on top; the bottom of the bonbon now becoming the top. If two persons are working one can drop a bit of crystallized fruit or nut meat on top of each bonbon as it is dropped from fork.

Cook candy syrup quickly, otherwise the product will be tough and sometimes sticky. After removing thermometer from syrup always have ready a pan of warm water in which to put it, then it will never be smeary and will not crack.



The Food Value of Candy



INGREDIENTS which go to the making of pure candy are of high nutritive value. According to the "Manual for Army Cooks," a publication authorized by the U. S. War Department, sugar comes next to fat and oil as a complete and quick-acting food for heat and energy, also it speedily relieves exhaustion. A recent demonstration of this fact is given by the exploring party who reached 27,000 feet on Mt. Everest, and who subsisted for the last few days of its climb on lemon drops, peppermints and chocolates, because as George Leigh Mallory, one of the climbers, explained, sugar is the leading "quick fuel" to keep muscular energy going, is digested quickly, and has a stimulating effect. Added to this testimony is this statement by Mrs. Mary Hinman Abel, president of the American Home Economics Association: "Sugar is a useful and valuable food. It must be remembered, however, that it is a concentrated food, and therefore should be eaten in moderate quantities. Further, like other concentrated foods, sugar seems best fitted for assimilation by the body when supplied with other materials which dilute it, or give it the necessary bulk."

And that is just what occurs with the sugar used in candy making. To it is added in different combinations, butter, milk, dried fruit, fresh fruit juices and sometimes fresh fruit itself, nuts, chocolate, cocoanut, gelatine and often egg whites. And when such delicious compounds are prepared under ideal conditions in the home kitchen, from material as pure as can be obtained, anyone must realize a box of home-made candy represents real food value, not merely a pleasure to the palate.

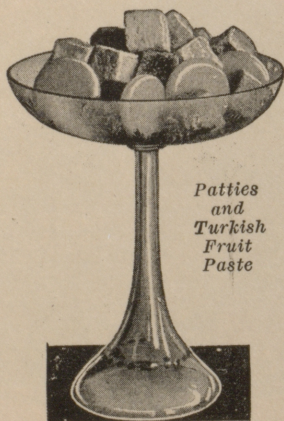
School children, especially those who have a long walk to and from school, should be given with their carried luncheon or as a part of the dessert at the mid-day meal a certain amount of home-made candy. Not the very rich kind, which is more for party sweets, but molasses taffy, butterscotch, nut brittle, marshmallows, gum drops, chocolate pepper-

mints or some of the excellent cereal candy, several recipes for which are given among our collection. Fortified by such an energy builder and gentle stimulant a child is better equipped for his afternoon tasks, and once he has enjoyed home-made sweets he will not tease for pennies to spend on cheaply colored and highly flavored confectionery displayed on wayside stands.

Candy should not be eaten before meals, as it is so satisfying that it dulls the appetite for plainer bulky foods which have their own mission to perform. Its ideal place on the menu is with or just after dessert; it then will be eaten as it should, in moderation, and will not fatten as is commonly supposed. An unwise candy lover would perhaps indulge her sweet tooth at any time sweetmeats presented themselves, eating far more than she should and more often. Of course she would increase in flesh, just as she would on any food indulged in to excess, and her relatives and friends would point to her as an evidence of the fattening results of candy eating, but the candy would not be to blame.

Another exploded theory is that candy eating injures the teeth. Like any other food, particles of candy lodged around the roots of the teeth or in cavities, will create a ferment which attacks the enamel and sours the breath, but it is the same with any food particles that are not properly removed with toothbrush and rinsing. A certain manufacturer of a well-known dentrifice put a human tooth in a bottle, covered it with sugar and left it undisturbed for several months. When taken out the enamel was as perfect as when it was put in, and so was every other part of the tooth.

Certain candies have really medicinal qualities. Molasses candies, and those in which figs, dates and prunes feature, are fine laxatives. Horehound, butterscotch and lemon candy is excellent for coughs and colds. Chocolate coated peanuts or almonds, or peanut squares or bars make quite a substantial light lunch, and to these may be added a certain "Chocolate Nut Pudding," to be found among our recipes.



*Patties
and
Turkish
Fruit
Paste*

WOMAN'S WORLD CANDY CALENDAR



Maple Pecan Roll

- | | |
|-------------------------------|-------------------------------|
| 1 cup cream or condensed milk | 1 cup brown sugar |
| 2 cups granulated sugar | $\frac{1}{2}$ cup white syrup |
| | Pecan nut meats |

COOK all except nuts to soft ball with little stirring. Take from fire, beat until cool. Turn out on pastry board dusted with powdered sugar. Knead until firm, then shape in roll and cover outside with pecan meats. Put in cold place, slice when firm, using very sharp knife. Finely chopped pecan meats can be worked through candy while it is being kneaded.

Soft Maple Caramels

- | | |
|-------------------------|-------------------------|
| 1 cup maple syrup | Heaping teaspoon butter |
| $\frac{1}{2}$ cup cream | |

BOIL to soft ball without much stirring. Let stand until almost cold. Beat to cream, turn into buttered tin, mark into caramel-size squares.

Maple Pralines

- | | |
|-----------------------|---|
| 1 cup maple syrup | 2 cups chopped nut meats |
| 2 cups powdered sugar | $\frac{1}{2}$ cup cream, or milk with butter size of walnut |
| 1 teaspoon vanilla | |

BOIL sugar, syrup and cream to soft ball. Take from fire, add nuts. Flavor and beat creamy. Drop by teaspoon on waxed paper.

Orange Nut Candy

- | | |
|----------------------------------|------------------------------|
| 2 $\frac{1}{2}$ cups brown sugar | 1 cup nut meats |
| 1 orange, juice and rind | $\frac{1}{2}$ cup sweet milk |

COOK sugar and milk to soft ball, stirring constantly. Add strained orange juice and cook to hard ball. Beat in grated orange rind, add chopped nuts. Beat until stiff, drop by teaspoon on waxed paper.

Stuffed Figs, Dates and Prunes

STEAM fruit 10 minutes. Remove stones from dates. Cut slit in side of prunes and remove pits. Open figs at stem end and remove some of the pulp with small spoon. Mix fig pulp with chopped nuts, candied ginger and candied cherries. Add a little lemon juice. Fill figs and prunes with this. Stuff dates with chopped nuts and candied cherries. Fill figs and prunes full, so they plump out. Draw openings together and roll in fine granulated sugar.

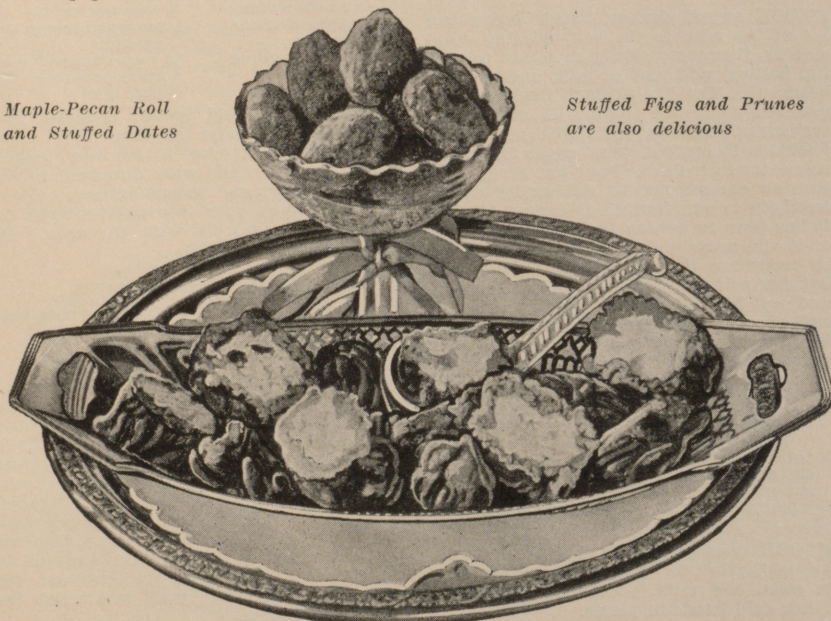
Cocoanut Fudge

- | | |
|--------------------------------------|-------------------------------------|
| 2 $\frac{1}{2}$ lbs. brown sugar | 1 lb. shredded cocoanut |
| $\frac{1}{2}$ pt. rich milk or cream | 1 teaspoon lemon or vanilla extract |

COOK all but flavoring to firm ball. Take from fire and beat until thick and light colored, adding the flavoring. Turn into buttered pan and mark in squares.

Maple-Pecan Roll
and Stuffed Dates

Stuffed Figs and Prunes
are also delicious





Maple Nuggets

- | | |
|-------------------------|---------------------------------|
| 2 cups granulated sugar | 1 heaping teaspoon butter |
| 1 cup maple syrup | Stiffly beaten whites of 2 eggs |
| 4 tablespoons milk | |

BOIL without stirring sugar, syrup, milk and butter until a little spins a thread when dropped from spoon tip. Take from fire, beat hot syrup with egg whites until mass is creamy. Form into little mounds size of kisses on waxed paper, using teaspoon.

Fig Chocolates

- | | |
|--------------------------|-----------------------------|
| 1 cup chopped figs | 1 orange |
| 1 cup granulated sugar | 1 tablespoon gelatine |
| 2 tablespoons cold water | $\frac{1}{4}$ cup hot water |
| | Coating chocolate |

COOK figs with sugar and $\frac{1}{4}$ cup hot water until thick and clear. Take from fire, add strained juice and grated rind of orange, and the gelatine which has been soaked for 5 minutes in the cold water. Stir well. When cold cut in oblongs and dip each in melted chocolate. Dry on waxed paper.

Caramel Fig Roll

- | | |
|---|----------------------|
| 1 lb. each granulated sugar and glucose | 1 lb. butter |
| 1 quart milk | 1 lb. figs |
| | Confectioners' sugar |

COOK sugar, glucose, butter and a cup of the milk to the boil, stirring constantly, then, very slowly so as not to stop the boiling, add rest of milk and cook to hard ball. Put figs through food chopper, and mix to a stiff paste with confectioners' sugar. Roll fig paste with rolling pin dusted with confectioners' sugar until it is a quarter inch thick. Pour hot syrup mixture on greased marble slab or large buttered tin to quarter-inch thickness. Before it has time to harden lay fig paste on top of it and press it down. Fig paste should be narrower than caramel. When cool, but not cold, cut in strips 4 inches wide, and roll like jelly roll. Gently pull each end of rolls until they are about an inch in diameter, then cut across with very sharp greased knife and let slices harden on waxed paper or buttered tin.

Molasses Almond Candy

- | | |
|---------------------------|------------------------------------|
| 2 cups molasses | 1 tablespoon milk |
| 1 cup granulated sugar | $\frac{1}{2}$ teaspoon soda |
| Heaping tablespoon butter | 1 cup blanched and chopped almonds |

COOK molasses, sugar, butter and milk to the brittle. Remove from fire, stir in soda, add nuts, pour in buttered tin. When cold break in pieces.

Date Loaf

- | | |
|--------------------------------------|-------------------------|
| 1 lb. each dates and English walnuts | Heaping teaspoon butter |
| 2 cups granulated sugar | 1 cup milk |
| | Flavoring if wanted |

COOK milk, sugar and butter to soft ball, take from fire, stir in chopped nut meats and chopped dates. Beat until too heavy to move spoon. Turn out on clean cheesecloth sprinkled with a mixture of powdered sugar and corn starch. Roll firmly like sausage. Put in ice box over night. Cut in thin slices with sharp knife and dust each with powdered sugar. Very pretty mixed with Divinity Fudge.

Brown Sugar Fig and Nut Candy

- | | |
|-----------------------------|--------------------|
| 4 cups brown sugar | 1 cup chopped figs |
| 1 cup milk | 1 cup chopped wal- |
| 1 rounded tablespoon butter | nut or pecan meats |
| | Small pinch salt |

COOK sugar and milk to soft ball with constant stirring. Add salt, butter, figs and nuts, remove from fire and beat until creamy. Turn shallow layers into well-buttered muffin tins to make rounds, for a change, or turn into plain buttered tin and cut in squares.

Maple Brittle

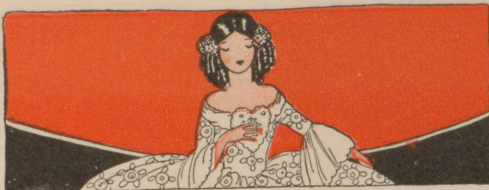
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|--|--------------------------------|
| 3 cups maple sugar | 2 teaspoons baking soda |
| 1 cup each molasses and cold water | $\frac{1}{2}$ cup butter |
| $\frac{1}{2}$ teaspoon cream of tartar | 1 teaspoon lemon extract |
| 1 teaspoon boiling water | $\frac{1}{2}$ cup chopped wal- |
| | nuts, pecans or raw |
| | peanuts |

BOIL sugar, cold water, molasses and cream of tartar to hard ball. Add butter and boil for 5 minutes longer. Take from fire, add soda dissolved in the boiling water, and lemon extract. When mixture foams, turn into well-buttered tin and sprinkle quickly with the nuts. Do not stir this candy.

Licorice Gum Squares

- | | |
|------------------------------------|-----------------------------|
| 1 $\frac{1}{2}$ envelopes gelatine | 2 ounces licorice bar |
| 2 cups granulated sugar | $\frac{1}{2}$ cup hot water |
| | Tiny pinch of salt |
| | Powdered sugar |

SOAK pounded licorice until dissolved in the $\frac{1}{2}$ cup hot water, and soak gelatine in cold water to cover for 10 minutes. Stir sugar into $\frac{1}{4}$ cup cold water, add licorice water, and bring to boil. Add soaked gelatine and boil 20 minutes, stirring to prevent scorching. Turn into shallow pan, wet with ice water, to one inch thickness. Let stand over night, then cut in strips first, then into cubes and roll in powdered sugar. This is excellent for coughs, and is liked by all who relish the flavor of licorice.



Home-Made Candies *Delicious and Economical Recipes for* *February*

Cherry Pralines

2 cups granulated sugar
¼ teaspoon cream of tartar
1½ cups rich milk
1 cup white syrup

Drained and chopped Maraschino cherries enough to half fill coffee cup
1 cup chopped pecan meats

COOK sugar, milk, syrup and cream of tartar to soft ball. Remove from fire and add nuts and cherries. Cook for 5 minutes longer. Take from fire and beat until creamy. Drop from teaspoon on waxed paper, or pour in thin layers in buttered muffin tins.

Iced Cherry Squares

1½ cups granulated sugar
3 tablespoons honey
½ cup water

1 cup drained but not chopped Maraschino cherries
1 egg white

BOIL sugar, honey and water to soft ball. Turn hot syrup over stiffly beaten egg white and stir well. Turn half the syrup into buttered tin. Spread cherries over this, press them in, then cover with the rest of the creamed syrup. Put in cold place to chill after marking into squares.

Angel Fudge

3 cups granulated sugar
1 cup rich milk
1 rounded teaspoon butter

½ cup chopped blanched almonds
¼ teaspoon almond extract

COOK sugar, milk and butter to soft ball. Set aside to cool. When lukewarm, add almonds and extract. Beat until light colored and creamy, turn into buttered tin, mark in squares, and put an almond in each square.

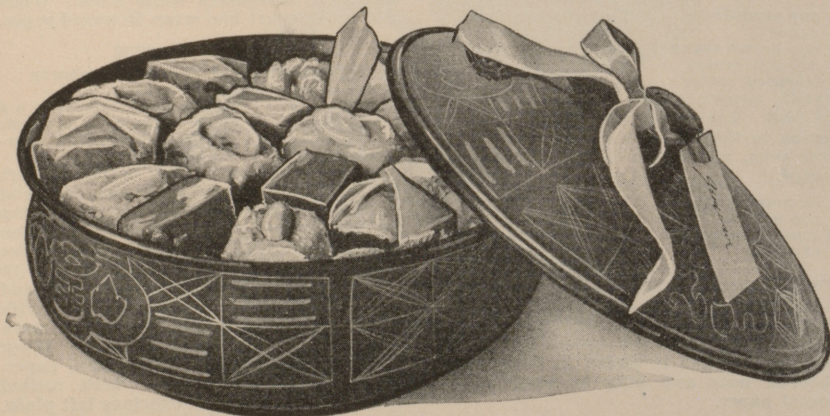
Martha Washington Cream Candy

2 cups granulated sugar
2 cups water
1 teaspoon cornstarch

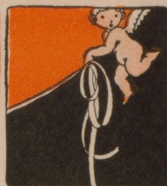
1 teaspoon vanilla extract, or ½ teaspoon peppermint extract

MIX sugar and water, and when sugar has dissolved boil without stirring to hard ball. Add the cornstarch dissolved in a little cold water and boil 2 minutes longer. Take from fire, add flavoring and turn into buttered tin. Do not scrape saucepan into syrup or it will sugar. When cool enough, pull until white as milk. Draw out in long strands and cut into inch pieces with sharp shears.

Chocolate Caramels and Angel Fudge



WOMAN'S WORLD CANDY CALENDAR



Chocolate Caramels

- | | |
|---------------------|------------------------------|
| 2 cups molasses | $\frac{1}{4}$ pound unsweet- |
| 1 cup brown sugar | ened chocolate |
| 1 cup cream or rich | 4 teaspoons of butter |
| milk | 1 teaspoon vanilla |
| | extract |

BOIL all except vanilla extract, to hard ball. Add vanilla, turn into buttered tins to $\frac{3}{4}$ inch depth. When nearly cold, cut into squares.

Honey Taffy

- | | |
|---------------------|-------------------|
| 1 cup each strained | 2 cups granulated |
| honey and boiling | sugar |
| water | |

BOIL to thread when a little is dropped from spoon tip. Turn out on buttered platter and when cool enough, pull until creamy. Do not stir this candy while cooking.

Peach Candy

DRAIN juice from canned peaches. Press peaches through sieve and drain again. Weigh, and for every pound of sieved peach allow $1\frac{1}{2}$ cups granulated sugar. Bring to boil slowly, cook and stir until a little dropped on a platter is stiff when cold. Cool, and when lukewarm add teaspoon almond extract. Drop by small spoonfuls on buttered platter. When cold and firm, put two and two together and coat with melted chocolate.

Honey Kisses

- | | |
|-------------------|--------------------------------|
| 2 tablespoons | 1 cup brown sugar |
| strained honey | $\frac{1}{2}$ cup cream or |
| 1 cup granulated | condensed milk |
| sugar | $\frac{3}{4}$ teaspoon vanilla |
| 2 tablespoons hot | Pecan or walnut |
| water | meat halves |

MIX all except nuts in saucepan and stir until sugar dissolves. Cook without stirring to hard ball. Take from fire, add vanilla, turn into buttered tin, and while warm mark into squares and press a nut half onto each square.

Popcorn Fudge

- | | |
|-------------------|------------------|
| 1 cup granulated | 2 quarts freshly |
| sugar | popped corn |
| 1 cup brown sugar | 1 teaspoon lemon |
| 1 cup thin cream | or vanilla |
| 1 teaspoon butter | |

BOIL sugars, cream and butter to soft ball. Take from fire, beat until syrup begins to thicken, add flavoring and pour over corn, stirring so that each kernel is coated.

Maple Nut Puffs

- | | |
|------------------------------|--------------------|
| 1 lb. maple sugar | 1 rounded table- |
| 1 cup milk or water | spoon butter |
| $\frac{1}{4}$ teaspoon cream | 2 egg whites |
| of tartar | 1 cup chopped wal- |
| | nuts |

COOK sugar, milk and butter to soft ball. Stir in cream of tartar and take from fire. Pour over the stiffly beaten whites of eggs the hot syrup, beating all the time. When it begins to stiffen, add chopped nuts and drop by teaspoon on waxed paper.

New York Maple Kisses

- | | |
|-------------------------|--------------------|
| 2 cups New York | 1 tablespoon white |
| maple syrup | syrup |
| $\frac{1}{2}$ cup cream | Pecan nut meats |

MIX syrups and cream. Use saucepan deep enough to allow for foaming over. Cook slowly, without stirring, to soft ball. Remove from fire, set saucepan in pan of cold water and beat steadily until the mass adheres to spoon in a lump, then turn out on board dusted with powdered sugar and knead with hands. Shape into balls size of walnut and press pecan half on each.

Cherry-Tree Loaf

- | | |
|-------------------------------|-------------------------------|
| 2 cups granulated | Small pinch of salt |
| sugar | 1 cup finely chopped |
| $2\frac{1}{2}$ cups rich milk | English walnut |
| $2\frac{1}{2}$ ounce bottle | meats |
| Maraschino cherries | $\frac{1}{2}$ teaspoon cherry |
| | flavoring |

COOK milk and sugar slowly to soft ball, stirring almost constantly. Take from fire, add juice from Maraschino cherries and cook again to soft ball. Take from fire, add salt, nuts and chopped cherries. Beat hard and quickly until mixture begins to cream, then turn out on cup towel wrung out in cold water, form in a roll like jelly roll, and keep in cold place over night. Slice with sharp butcher knife for serving.

Honey Squares

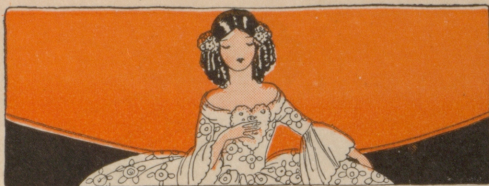
- | | |
|-------------------------|-----------------------------|
| 1 cup each brown | $\frac{1}{4}$ teaspoon salt |
| sugar and strained | 1 teaspoon lemon |
| honey | extract |
| 2 tablespoons butter | Tiny pinch cream of |
| $\frac{1}{2}$ cup cream | tartar |

MIX sugar, honey, butter, salt and cream, and stir over low flame until sugar is dissolved. Add cream of tartar and cook to hard ball. Take from fire, add lemon extract, turn into buttered tins and mark in squares while warm. When cold break apart and wrap in waxed paper.

Spanish Nougat

- | | |
|---------------------------------|-------------------|
| $1\frac{1}{2}$ cups brown sugar | 1 teaspoon cherry |
| $\frac{1}{2}$ cup white syrup | extract |
| $\frac{1}{2}$ cup water | 1 cup chopped |
| 1 tablespoon | blanched almonds |
| chopped citron | and candied cher- |
| 1 egg white | ries |

COOK sugar, syrup and water to soft ball. Have egg white beaten firm, and turn into it slowly with constant beating the boiling hot syrup. When all is beaten together, put half the mixture back on fire and cook to the brittle, then beat in with the rest of the syrup and add fruit and nuts. Turn into shallow pans lined with waxed paper, and when almost cold mark into small cubes or narrow bars. When perfectly cold, wrap each in waxed paper. The cubes may be coated with melted chocolate, but are very delicious left plain.



Popcorn Balls

2 cups sugar	2 quarts popped
$\frac{1}{2}$ cup water	corn
$\frac{1}{8}$ teaspoon cream	$\frac{1}{2}$ cup molasses
of tartar	2 tablespoons butter
1 teaspoon vanilla	Few drops red veg-
extract	etable coloring

COOK the sugar, water, cream of tartar and molasses until a little dropped into cold water forms a hard ball—if using a candy thermometer, cook to 250°. Add the butter and vanilla, divide the popcorn into two portions, pour half the hot candy over one portion and stir until the corn is coated. Color the remaining candy with the vegetable coloring, pour this over the other half of the popcorn and when cool enough to handle roll and press into balls. When cold wrap in wax paper.

Orange Squares

2 tablespoons gran-	1 pound sugar
ulated gelatine	$\frac{1}{4}$ teaspoon salt
4 tablespoons cold	Grated rind 1 orange
water	$\frac{1}{2}$ teaspoon orange
$\frac{3}{4}$ cup boiling water	extract

SOFTEN the gelatine by allowing it to stand for ten minutes in the cold water, then pour the boiling water over it. Add the sugar and salt, bring to boiling point, and boil for ten minutes. Remove from the fire, partly cool, then stir in the grated orange rind and orange extract. Pour into a shallow pan which has been dipped into cold water, set aside overnight, then cut into squares and roll in powdered sugar.

If desired, pour half the candy into a small pan prepared as directed, and to the remaining half add one-half cup of coarsely chopped nuts or grated cocoanut, cool, set aside overnight, then cut as directed.

Peanut Brittle

2 cups sugar	1 cup shelled pea-
	nuts

MELT the sugar in a heavy saucepan or frying pan, stirring it gently while cooking. As soon as it is entirely melted pour it over the peanuts which have been sprinkled over a well-oiled shallow pan. Set aside until cold, then break the brittle into pieces.

Cocoanut Brittle

SUBSTITUTE prepared cocoanut for the peanuts in the above recipe.

Nut Cushions

2 cups sugar	$\frac{1}{2}$ cup broken nut-
$\frac{1}{2}$ cup water	meats
$\frac{1}{4}$ teaspoon cream	1 teaspoon any pre-
of tartar	ferred flavoring

COOK together the sugar, water and cream of tartar until a little dropped into cold water is brittle—if using a candy thermometer—cook to 310°. Turn onto a buttered platter, cool slightly, add the flavoring, and when the candy is cool enough to handle, work in the nuts, then pull with the hands until white and creamy, stretch into one long strip and cut into inch lengths with scissors. Be sure that the candies do not touch each other while cooling.

*Popcorn balls and peanut brittle
are ideal refreshments
for an informal evening*



WOMAN'S WORLD CANDY CALENDAR



Fruit Squares

- | | |
|--|---------------------------------------|
| $\frac{1}{2}$ cup each seedless raisins, coconut and nut meats | 2 tablespoons crystallized ginger |
| $\frac{1}{2}$ pound each dates and figs | Juice and rind of $\frac{1}{2}$ lemon |
| | Confectioners' sugar |

PUT all through food chopper, using first a coarse then a very fine knife. Moisten with lemon juice and add grated lemon rind. Work in enough confectioners' sugar to make firm. Pack in small pan to the depth of an inch, and cut in squares. Dust these with confectioners' sugar.

Lollipops

- | | |
|---|---|
| 3 cups sugar | Few drops red vegetable coloring |
| 1 cup water | $\frac{1}{2}$ teaspoon orange cream of tartar |
| Scant $\frac{1}{2}$ teaspoon vegetable coloring | $\frac{1}{4}$ teaspoon cinnamon extract |

COOK the sugar, water and cream of tartar together rapidly, without stirring, until a little dropped into cold water instantly becomes hard and brittle—if using a candy thermometer cook to 320° F. Pour one-third of the mixture into small muffin pans or tiny molds which have been well oiled. Divide the remainder into two portions, add to one the orange coloring and extract and to the other the red coloring and cinnamon extract. Pour these also into oiled molds and when partly cooled press a wooden skewer into each lollipop. When cold turn out of the molds and if to be kept for any length of time wrap the pops in waxed paper.

Lollipop Dolls may be made by drawing features with ink or crayons on rounds of plain paper, attaching same to the front of the lollipops, then "dressing" them in crepe paper capes with bonnets or hats. The possibilities of variety are limited only by the ingenuity of the dresser.

Maple Walnut Creams (Uncooked)

- | | |
|-------------------------------|---|
| 2 tablespoons evaporated milk | About $1\frac{1}{2}$ cups sifted confectioners' sugar |
| White of 1 egg | |
| 1 teaspoon maple extract | 1 cup chopped English walnuts |

ADD the evaporated milk to the white of egg which has been slightly beaten. Add also the maple extract, then work in the sugar and nuts thoroughly to form a rather firm creamy mass. Line a square pan with waxed paper, press the candy into it, mark into squares and set aside for twenty-four hours to ripen and mellow, after which cut or break at the markings.

Strawberry Sponge

- | | |
|----------------------------------|--|
| $1\frac{1}{2}$ envelope gelatine | A few grains of salt |
| $1\frac{1}{4}$ cups water | 3 tablespoons juice from preserved strawberries or melted strawberry jelly |
| 2 cups granulated sugar | |
| Powdered sugar | |

SOAK gelatine in half the water, cold. Cook the rest of the water and the sugar until the syrup will spin a thread. Add the soaked gelatine and when almost cold, add the strawberry and the salt. Beat with an egg beater until the mixture becomes thick and light pink in color. A little vegetable coloring may be added if the strawberry is not strong enough. Dust a pan with powdered sugar and turn in the sponge. Let stand until cold, then cut in squares. Chopped nuts or candied cherries may be added to this.

Peanut Brittle

- | | |
|--------------|-----------------------|
| 2 cups sugar | 1 cup shelled peanuts |
|--------------|-----------------------|

MELT the sugar in a heavy saucepan or frying pan, stirring it gently while cooking. As soon as it is entirely melted pour it over the peanuts which have been sprinkled over a well-oiled shallow pan. Set aside until cold, then break the brittle into pieces.

Raisin Fudge

- | | |
|------------------------|--|
| 2 cups sugar | 2 squares (ounces) cooking chocolate |
| 1 cup milk | $\frac{1}{2}$ cup chopped nuts, optional |
| 3 tablespoons butter | |
| 1 cup seedless raisins | |

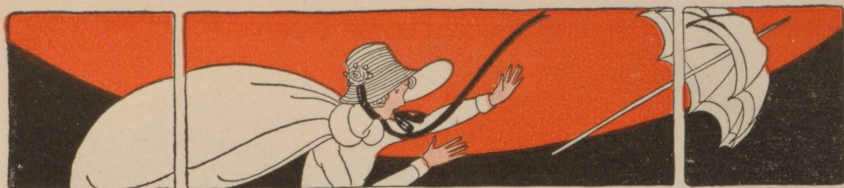
COOK together the sugar, milk, butter and the chocolate, which should be broken into very small pieces, until a little dropped into cold water forms a soft ball—if using a candy thermometer, cook to 238° F. Set aside until cool, then beat until creamy, adding the raisins and the nuts, if used, while beating. Spread smoothly in a buttered pan, mark into squares and cut or break apart when set.

Candied Orange Rind

- | | |
|-------------|------------------|
| Orange rind | Granulated sugar |
| Water | |

CUT the rind into narrow strips of as even length as possible. Place in a saucepan, cover with cold water and bring slowly to boiling point. Drain, add fresh water, bring to boiling point a second time, then repeat the process once more and this time simmer the fruit and water together until the rind is sufficiently tender to be easily pierced by the head of a pin.

Make a syrup in the proportions of one pound of sugar to one cup of water, place the cooked orange rind in this and simmer slowly until the syrup is almost all absorbed. Drain, cool, and roll the strips in granulated sugar.



Home-Made Candies

Delicious and Economical Recipes for March

St. Patrick Potato Candies

FRESHLY boil and mash enough potato to fill teacup. Put through a sieve for there must not be a lump in it. Stir in 2 lbs. confectioners' XXXX sugar, when the dough should be firm enough to roll out or mould. Cut off part, flavor with almond and work in sufficient green vegetable coloring to give a soft shade. Make these into balls size of hickory nut and press into each a blanchd almond. Dust with granulated sugar. Another part flavor with rose or strawberry. Color a delicate pink and roll in each a filbert or almond, brush with unbeaten egg white and roll in shredded cocoanut. Another part flavor with vanilla, make into ovals shaped like small potatoes. Put in "eyes" of peanuts or almonds or puffed rice after rolling ovals in cocoa until they are a dusty potato brown. For still another potato confection, roll remainder of dough to 1/4 inch thickness on board dusted with powdered sugar. Spread with melted chocolate or peanut butter, roll up and cut in slices. These are very appropriate sweets for the 17th of March parties.

Date Brittle

MELT 3 cups granulated sugar in granite pan. Be very careful not to scorch. When it is a brown syrup, turn over 1/2 lb. stoned and chopped dates spread over buttered tin. When almost cold, mark in strips.

Honey Drops

2 cups granulated sugar	2 egg whites
1 cup boiling water	1 teaspoon almond extract
2 tablespoons strained honey	Unbroken halves walnuts or pecans
1 heaping tablespoon butter	

DISSOLVE honey, sugar and butter in the boiling water. Cook slowly without stirring until a little spins a thread from spoon tip. Turn boiling syrup over egg whites beaten stiff and dry, beating all the time. Add extract, beat until nearly cold. Drop by teaspoon on waxed paper. Put nut half on each. These drops should be soft and creamy—very delicious.

Peanut Butter Creams

2 cups brown sugar	2 tablespoons peanut butter
1/2 cup sweet milk or water	1 egg white

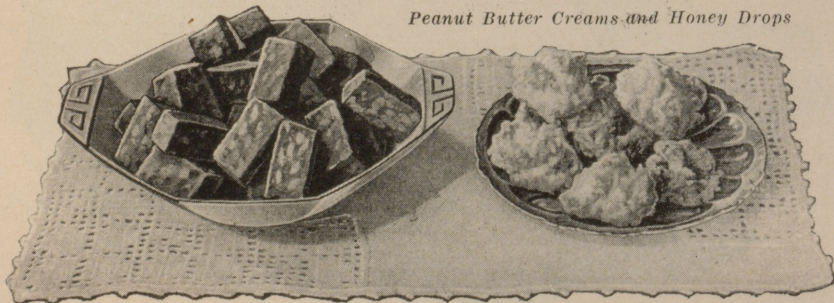
BOIL sugar and milk to thread. Add peanut butter. Beat egg white stiff, and beat into it the boiling syrup. Continue to beat until thick and stiff, then drop by teaspoon on waxed paper. Press half peanut on each cream.

Molasses Cough Candy

2 cups granulated sugar	2 cups dark molasses
1 cup pure lard	Juice of 2 lemons

BOIL all slowly to hard ball. Turn into buttered pans and mark into inch squares.

Peanut Butter Creams and Honey Drops





Chocolate Popcorn

- | | |
|-----------------------------|--------------------------------|
| 1½ cups granulated sugar | 1 square unsweetened chocolate |
| 1 rounded tablespoon butter | 3 quarts freshly popped corn |
| | 3 tablespoons water |

BOIL sugar, butter, chocolate and water until mixture spins a long thread. Pour hot over corn and stir until every kernel is coated.

Molasses Honeycomb

- | | |
|------------------------|--------------------------|
| 3 cups molasses | 1 teaspoon baking soda |
| 1 cup granulated sugar | 1 teaspoon lemon extract |
| ¼ cup water | |
| 1 tablespoon vinegar | |

BOIL molasses, sugar, water and vinegar to the brittle. Stir in soda. This will make mixture foam, so use large enough kettle. Add flavoring, and turn in very thin layer into buttered pans. Cool quickly. This candy should be very porous.

Coffee Nut Fudge

- | | |
|---------------------------|------------------------------|
| 2 cups granulated sugar | 1 rounded teaspoon butter |
| 1 cup clear strong coffee | 1 cup chopped nuts, any kind |

BOIL sugar, coffee and butter to soft ball. Take from fire, beat to cream, beat in nuts. Pour into buttered pan and cut in squares. Fine after-dinner candy, and little known.

Molasses Peppermints

- | | |
|------------------------|-----------------------------|
| ½ cup water | Heaping tablespoon butter |
| 1 cup molasses | |
| 1 cup granulated sugar | Teaspoon peppermint extract |

BOIL water, molasses, sugar and butter to the thread. Take from fire, cool 3 minutes, add peppermint. Turn into buttered pan. When nearly cold, pull into long narrow strips and cut into inch squares with sharp shears, either buttered or dusted with cornstarch.

Mother's Horehound Cough Candy

- | | |
|------------------------|------------------------------------|
| 1 cup molasses | 2 tablespoons strong horehound tea |
| 1 cup granulated sugar | |

STEEP ½ ounce dried horehound leaves in boiling water to cover for an hour. Strain and use 2 tablespoons of this. Boil molasses, sugar and horehound tea to soft ball. Turn into buttered platter. When slightly cool, pull with buttered hands to a light brown and cut in inch pieces.

Horehound Taffy

- | | |
|--------------------------|--|
| 1 lb. brown sugar | ½ cup strong horehound tea made as in foregoing recipe |
| 1 tablespoon lemon juice | |

MIX all. If liquid is not sufficient to dissolve sugar, 2 or 3 tablespoons of water may be added. Boil without stirring to the brittle. Pour in buttered pan and when cold break in small pieces.

*Coffee Nut Fudge
in a dainty basket*

*A delightful gift
for any occasion*





Home-Made Candies

Delicious and Economical Recipes for *April*

Honey Caramels

- | | |
|--------------------------------------|----------------------------------|
| 2 cups granulated sugar | $\frac{1}{4}$ cup strained honey |
| $\frac{1}{2}$ cup cream or rich milk | $\frac{1}{4}$ cup butter |

MIX all, stir until sugar dissolves. Then cook without stirring to hard ball. Beat until mixture begins to crystallize, turn into buttered pans and cut into squares size of caramels. Nuts or coconut may be beaten into this.

English Walnut Caramels

- | | |
|--------------------------------|---|
| 1 cup brown sugar | 2 rounded table-
spoons cocoa |
| 1 heaping tablespoon
butter | 1 teaspoon vanilla |
| 1 cup white syrup | 1 cup finely chopped
English walnuts |
| 1 cup sweet milk | |

MIX cocoa with sugar and dissolve in milk, add syrup and cook to hard ball. Take from fire and drop in butter, add vanilla and nuts. Turn into buttered tin to inch depth and cut into cubes before too hard.

Molasses Meltaways

- | | |
|----------------------------|---------------------------------------|
| 1 cup molasses | 1 tablespoon vinegar |
| 2 cups granulated
sugar | $\frac{1}{2}$ cup water |
| 2 tablespoons butter | $\frac{1}{4}$ teaspoon baking
soda |

BOIL molasses, sugar, vinegar and water to soft ball. Stir in soda. When mixture foams, take from fire and add butter. Let stand 3 minutes to cool. Beat until mixture thickens, turn into buttered pan and mark into squares.

Vanilla Caramels

- | | |
|----------------------------|------------------------------|
| 2 cups granulated
sugar | 1 cup evaporated
milk |
| 1 cup white syrup | $\frac{1}{2}$ cup sweet milk |
| 1 level teaspoon
butter | 1 teaspoon vanilla |

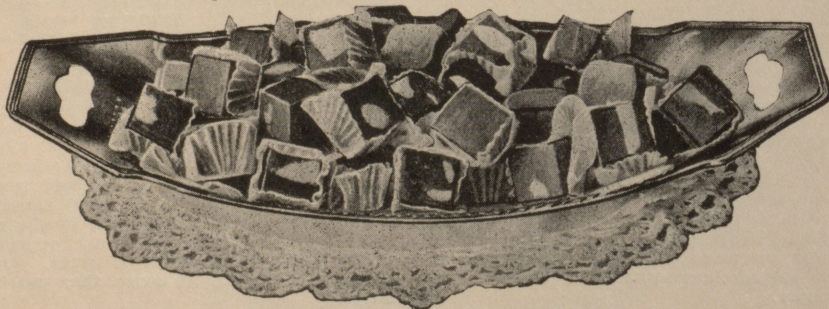
MIX evaporated milk and sweet milk until like thin cream. Mix sugar and syrup with $\frac{1}{2}$ milk mixture and cook to soft ball. Add half the remaining milk mixture, stir constantly and cook again to soft ball, then stir in rest of milk mixture and cook to firm ball, adding just before taking from fire the butter and vanilla. Turn, without beating, into buttered tin to $\frac{3}{4}$ -inch depth, mark in squares, and cut apart when almost cold. The continued cooking makes these caramels especially rich and fine flavored.

Harlequins

- | | |
|----------------------------|----------------------------------|
| 1 cup granulated
sugar | 1 rounded table-
spoon butter |
| 1 cup grated
chocolate | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup molasses | Fondant (see page 6) |

BOIL with continuous stirring molasses, sugar and chocolate to hard ball. Add butter and vanilla, and boil up once. Pour half the syrup to $\frac{1}{2}$ -inch depth in shallow tin pan, buttered. Keep rest of syrup liquid over boiling water. Put a $\frac{1}{2}$ -inch layer of fondant over chilled syrup, then turn over this the rest of syrup, to which chopped nuts, coconut or figs may be added. When nearly cold, cut in squares.

Harlequins, Nuted, Vanilla and Honey Caramels



WOMAN'S WORLD CANDY CALENDAR



Victoria Fudge

- | | |
|---|-------------------------------------|
| 3 cups granulated sugar | $\frac{1}{2}$ teaspoon rose extract |
| $\frac{3}{4}$ cup cream | Instead of cream, milk may be used |
| $\frac{1}{4}$ cup each chopped candied cherries, pineapple and figs | with $\frac{1}{4}$ cup butter added |
| 1 cup cocoanut | |

COOK sugar, cream and butter to soft ball. Take from fire, beat until it begins to cream, add fruit and cocoanut, beat until nearly cold, add flavoring. Turn into buttered tin and cut in strips when cold.

Black Walnut Molasses Candy

- | | |
|--|---------------------------|
| 3 cups granulated sugar | 1 cup molasses |
| 1 cup water | $\frac{1}{4}$ cup vinegar |
| $\frac{1}{2}$ teaspoon cream of tartar | 1 cup black walnuts |
| $\frac{1}{4}$ lb. butter | Small pinch baking soda |

BOIL sugar, water, cream of tartar, molasses and vinegar to hard ball. Add butter and soda, boil to brittle. Cover bottom of buttered tin with the chopped walnut meats. Turn over them the hot syrup, and when cold break in pieces.

Honey Kiss-Me-Quicks

- | | |
|------------------------------|---|
| 4 tablespoons strained honey | Small pinch of salt |
| 2 cups granulated sugar | 1 cup chopped English walnuts |
| 8 tablespoons water | 1 teaspoon each rose and orange extract |

COOK honey, sugar, water and salt to soft ball. Take from fire, add nuts and flavoring, beat until creamy. Turn into buttered tin and mark into squares.

Dakota Caramels

- | | |
|--|--|
| 2 cups brown sugar | $\frac{1}{2}$ cup butter |
| 1 cup molasses | 1 cup chopped Brazil nuts or English walnuts |
| $\frac{1}{4}$ lb. grated unsweetened chocolate | |

COOK all but the nuts very slowly until mixture forms a soft ball. Add nuts. Do not beat. Turn into buttered pan and cut in squares. This candy should not be stirred.

Orangettes

- | | |
|---|--|
| 3 lbs. granulated sugar | $\frac{1}{2}$ teaspoon cream of tartar |
| 1 cup water. If not enough to moisten sugar add a little more | Grated yellow rind of 2 oranges, strained juice of 1 |
| | Coating chocolate |

BOIL sugar, water and cream of tartar to hard ball. Do not stir while cooking. Turn out on large platters or marble slab moistened with cold water, and work with paddle until creamy, then knead with hands until velvety. Drop in small spoonfuls on waxed paper and when hard dip in melted chocolate and dry off on waxed paper.

Carrot Fudge

- | | |
|--------------------------------------|--------------------------------------|
| $1\frac{1}{2}$ cups grated carrot | $\frac{1}{2}$ teaspoon lemon extract |
| $1\frac{1}{2}$ cups granulated sugar | $\frac{1}{2}$ cup water |

COOK carrot, sugar and water to a thick preserve like apple butter. Make a syrup of 2 cups granulated sugar, $\frac{1}{2}$ cup water, cooked to soft ball. Take from fire, add cooled preserved carrot and cook again to soft ball. Take from fire, add flavoring and beat until creamy. Pat down to inch depth in buttered pan, and when cool cut in squares. If deep colored carrots are used, fudge will be a beautiful orange color and of odd and agreeable flavor.

Paradise Fudge

- | | |
|-----------------------------|---|
| 2 cups granulated sugar | 1 teaspoon vanilla extract |
| 4 level tablespoons cocoa | $\frac{1}{2}$ cup each chopped walnut or pecan meats and seeded raisins |
| $\frac{1}{4}$ teaspoon salt | |
| 1 cup sweet milk | |
| $\frac{1}{2}$ cup butter | |

MIX sugar, cocoa, salt and milk, cook 5 minutes, counting from time bubbling begins. Add butter and cook to soft ball. Add nuts, raisins and vanilla and remove from fire. Cool slightly, then beat thick and smooth, turn into buttered tin and cut in squares.

Pineapple Divinity Fudge

- | | |
|--|--|
| 2 cups granulated sugar | $\frac{1}{2}$ cup each chopped candied pineapple and pecan or walnut meats |
| $\frac{1}{2}$ cup white syrup | |
| $\frac{1}{2}$ cup water | 2 egg whites |
| $\frac{1}{4}$ teaspoon cream of tartar | |

COOK syrup, sugar and water to the thread. Beat egg whites stiff and dry. Turn boiling syrup over them, beating all the time. Beat in pineapple and nuts. Continue beating until creamy and cold. Turn in buttered tin and cut in squares.

Nougat Loaf

- | | |
|-------------------------------|--------------------------------|
| 2 cups granulated sugar | 6 oz. condensed milk |
| $\frac{1}{2}$ cup white syrup | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup water | 1 tablespoon marshmallow cream |
| 1 heaping tablespoon butter | 1 cup chopped blanched almonds |

BOIL sugar, syrup and water to hard ball. Take from fire, add butter, and beat in very slowly condensed milk. Return to fire and cook to soft ball, stirring constantly. Remove from fire and beat stiff. Beat in vanilla, nuts and marshmallow cream. Form into roll in cheese cloth dusted with powdered sugar, or pack in tin dusted with powdered sugar. Let stand in cold place 24 hours, then cut in strips.



Date Supreme

- | | |
|-----------------------------|---|
| 1 cup granulated sugar | 1 cup stoned and chopped dates |
| 2 cups brown sugar | 1 teaspoon lemon, orange or vanilla extract |
| 1 cup milk | |
| 1 heaping tablespoon butter | |

BRING sugar and milk to boil, then drop in butter and cook to soft ball. Remove from fire, beat in dates, add whatever extract is preferred, turn into buttered pan and cut in squares when cool. Keep for a week in cool, slightly moist place, such as ice box, then candy will be ready to eat.

Khandava

- | | |
|-----------------------------|---|
| 2 cups granulated sugar | 18 seeded and chopped Sultana raisins |
| 2 tablespoons cornstarch | 1 heaping tablespoon each cocoanut and butter |
| $\frac{1}{2}$ cup rich milk | |
| 12 English walnuts | |

MIX sugar and cornstarch and moisten with milk. Cook to soft ball. Add chopped raisins, nuts, cocoanut and butter. Cook a minute after adding. Take from fire, beat until cool enough to handle, then knead smooth and form into balls the size of English walnuts. Roll in granulated sugar.

Golden Nuggets

- | | |
|--|--------------------------------|
| 2 cups brown sugar | $\frac{1}{4}$ teaspoon vanilla |
| $\frac{1}{2}$ cup chopped nuts, any kind | $\frac{1}{2}$ cup cream |

COOK sugar and cream to soft ball. Take from fire and beat. When it begins to thicken add nuts and vanilla. Drop in irregular lumps on waxed paper, using fork. This candy never grains.

Choice Caramels

- | | |
|---------------------------------------|--|
| 2 $\frac{3}{4}$ cups granulated sugar | 2 rounded tablespoons butter |
| 1 cup white syrup | 1 teaspoon vanilla |
| 1 cup milk | 1 $\frac{1}{2}$ cups chopped hickory or black walnut meats |
| 1 cup cream | |
| 2 level tablespoons cornstarch | |

MIX all except vanilla and nuts. When sugar has dissolved boil to hard ball with constant stirring. This will require nearly an hour. Take from fire, add nuts and vanilla, turn into buttered tins and when firm cut into cubes. Wrap in waxed paper when perfectly cold.

Old-Fashioned Butterscotch

- | | |
|------------------------|--------------------------------------|
| 2 cups brown sugar | $\frac{1}{2}$ cup butter |
| 4 tablespoons molasses | 2 tablespoons each water and vinegar |

USE kettle deep enough to allow for foaming. Cook all to the brittle. Turn in thin layers in buttered pans, mark into squares and break apart when cold.

Soft Molasses Cocoanut Fudge

- | | |
|------------------------|---------------------------|
| 2 cups molasses | Heaping tablespoon butter |
| 1 cup brown sugar | 1 tablespoon vinegar |
| 1 cup granulated sugar | 1 cup shredded cocoanut |

COOK molasses, sugars, butter and vinegar to soft ball, add cocoanut and cook to firm ball. Take from fire, turn out on buttered platter. When cool enough to handle mould into little peaks and set on waxed paper to harden. Candy will stay creamy inside for several weeks. A delicious addition is a spoonful of melted chocolate turned over the top of each.

Soft Molasses Cocoanut Fudge





Home-Made Candies

Delicious and Economical Recipes for May

Browned Coconut Fudge

2½ cups granulated sugar
1 cup milk
½ cup cocoanut
2 rounded table-
spoons butter

2 squares chocolate, or 2 rounded table-
spoons cocoa
Tiny pinch of salt
1 teaspoon vanilla

MELT 1 tablespoon butter in saucepan, add milk and when hot dissolve in it the grated chocolate or cocoa. Stir in sugar, cover saucepan and let boil slowly. Covering pan dissolves small sugar granules which form on the sides. When syrup has boiled to soft ball, take from fire, add salt and second tablespoon of butter. Let cool, and meanwhile stir cocoanut in skillet until brown, watching carefully as it burns easily. Beat cooled syrup creamy. When stiff beat in cocoanut and vanilla. Turn into buttered tin, cut in bars or squares.

Maryland Pralines

3 cups maple sugar
1 cup milk
Heaping tablespoon
butter
1 teaspoon vanilla

1 cup chopped pecan
meats
Unbroken pecan
halves

BOIL maple sugar, milk and butter to soft ball. Take from fire, add vanilla, beat a minute, add nuts and beat until creamy. Butter platter, drop mixture on it, making each size of silver dollar. Press thin with back of spoon, and on each put pecan half.

Cinnamon Pralines

3 cups light brown
sugar
1 cup boiling water
¼ teaspoon pow-
dered cinnamon

½ teaspoon vanilla
extract
2 cups chopped
blanched almonds
1 tablespoon vinegar

DISSOLVE sugar in vinegar and water. Boil without stirring to soft ball. Take from fire, let stand without jarring until luke-warm. Beat until it begins to cream, beat in nuts and flavoring. Drop in rounds on waxed paper.

Chocolate Dates

STONE fine large dates, fill with chopped nuts, any kind. Press opening to-
gether, and dip one by one in melted
chocolate, drying on waxed paper. A nut
half may be laid on each before chocolate
hardens.

Date Creams

2 cups brown sugar
¼ cup syrup
½ cup water
¼ teaspoon cream
of tartar

½ cup finely chopped
dates
½ cup chopped Eng-
lish walnuts
2 egg whites
1 teaspoon vanilla

BOIL sugar, syrup, water and cream of
tartar to soft ball. Take from fire,
beat in dates. Return to fire and boil to
hard ball. Add half the nuts and the
vanilla. Have egg whites beaten stiff and
dry. Pour boiling syrup over them and
beat until creamy, drop by spoonfuls on
waxed paper and put rest of nuts on top.

Fancy Penochi

2 cups brown sugar
½ cup cream
Rounded tablespoon
butter
½ cup shredded
cocoanut

½ cup chopped dates
½ cup chopped
Brazil nuts

COOK sugar, cream and butter to soft
ball. Take from fire, beat for a min-
ute or so, then add the fruit and nuts.
Beat hard until fine grained, then turn
into buttered pan and cut in squares.

Chocolate Peppermints

FROM either cooked or uncooked fond-
ants, as described on page 6, make little
rounds 1¼ inches in diameter, either by
warming the fondant cream, which should
be flavored to taste with essence of pep-
permint, and dropping it from a teaspoon
on waxed paper; or by making balls size
of hickory nut and patting these thin.
Some may be colored a delicate pink or
green with vegetable coloring. Let stand
in ice box for an hour, then turn on other
side with broad-bladed knife, and let dry.
Dip these one by one in melted chocolate
and dry on waxed paper. The potato
fondant given on page 13, may also be
used.

Cream Peppermints

IN DOUBLE boiler put a cup or more of
either kind of fondant. Keep stirring
over boiling water until it has melted,
then flavor to taste with essence of pep-
permint. If fondant is not liquid enough



to drop from tip of spoon work in 2 or 3 drops of hot water. Be very careful not to add too much. Drop on waxed paper in patties size of half dollar. Let ripen over night in cool place. If even rounds cannot be dropped with spoon use funnel and stick as told on page 5. Heat funnel in boiling water. Push down stick until it fits opening tightly. Pour hot fondant into hot funnel, hold funnel over wax paper and lift stick just a little to let fondant run out, then push it down again quickly; then drop another round and so on. The fondant hardens very quickly, so the work must be done rapidly. Scrape off chilled cream and mix it with what is in the double boiler, and rinse off funnel in boiling water, then repeat until all the peppermints are made.

Cream Nut Candy

- | | |
|--------------------------------|--|
| 3 cups granulated sugar | $\frac{1}{4}$ teaspoon salt |
| 1 cup white syrup | 1 cup chopped nuts, any kind |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ teaspoon each almond, lemon, vanilla extract |
| 2 egg whites | |
| 1 level teaspoon baking powder | |

BOIL sugar, syrup and water to soft ball. Beat half stiff egg whites and salt, add baking powder and beat stiff. Beat into them the hot syrup, a little at a time. When mixture begins to thicken add nuts and flavoring. Beat until creamy, turn into buttered tin to inch depth, mark in squares, and let stand 3 days before using.

Walnut Tablets

- | | |
|---------------------------|----------------------------|
| 4 cups granulated sugar | 1 cup chopped walnut meats |
| 1 cup sweet milk | 1 teaspoon lemon extract |
| 3 tablespoons white syrup | |

BOIL sugar, milk and syrup to soft ball. Do not stir. Take from fire, add nuts and flavoring, beat creamy and turn into buttered tin. When cool cut in oblongs.

Frosted Gum Drops

- | | |
|-----------------------------------|-------------------------|
| 4 level tablespoons gelatine | 4 cups granulated sugar |
| $1\frac{1}{2}$ cups boiling water | Vegetable colorings |
| 1 cup cold water | Flavoring extracts |

SOAK gelatine in the cold water for 5 minutes, then stir in the boiling water until perfectly dissolved. Add sugar, and boil 25 minutes, counting from time boiling begins, and stirring constantly or it will stick and burn. Turn syrup into 4 containers. When cool flavor 1 with lemon and do not color. Color 2 with vegetable green, only a drop or two, and flavor with mint or wintergreen. Color 3 red and flavor with clove. Color 4 pink and flavor with rose. Pour each in a small pan

which has been dipped in cold water, and let stand over night in a cold place. Cut in cubes with knife dipped in boiling water, and roll each in granulated sugar until well coated. Set aside for 2 days to crystallize.

Clear Lemon Drops

INTO a coffee cup of powdered sugar stir just enough strained lemon juice to dissolve the sugar. Cook without stirring to the brittle. Drop from spoon tip on buttered platter, and set away to cool and harden. When hard wrap each in waxed paper.

Prune Chocolate Delight

- | | |
|---------------------------|--|
| 1 cup granulated sugar | Sweetened and mashed pulp of 8 large cooked prunes |
| 1 cup brown sugar | Chocolate for coating |
| 3 tablespoons molasses | |
| $\frac{1}{2}$ cup cream | |
| 1 rounded teaspoon butter | |

BOIL sugars, molasses and cream to soft ball, stirring constantly. Add prune pulp and cook 5 minutes longer. Take from fire, add butter and beat until thick. Turn into buttered tins, chill over night. Next day form into balls size of hickory nut, dip in melted chocolate and dry on waxed paper.

Velvet Pineapple Fudge

- | | |
|-----------------------------|--|
| 2 cups granulated sugar | 2 level tablespoons butter |
| $\frac{3}{4}$ cup hot water | $\frac{1}{2}$ teaspoon pineapple extract |
| 2 tablespoons white syrup | 3 drops lemon extract |

DISSOLVE sugar and syrup in water. Cover saucepan and let steam over fire for 3 minutes, remove cover and boil to long thread. Set saucepan in pan of cold water and drop in butter. When lukewarm beat 2 minutes. Turn into buttered tin, cut in squares, and let mellow over night in covered box. A smooth velvety cream will be the result.

Vanilla Marshmallows

- | | |
|------------------------------|---------------------------|
| 2 level tablespoons gelatine | $1\frac{1}{2}$ cups water |
| 2 cups granulated sugar | 1 teaspoon vanilla |
| | Tiny pinch of salt |
| | Powdered sugar |

SOAK gelatine in $\frac{1}{2}$ the water for 5 minutes. Dissolve sugar in rest of water and boil until it spins thread. Take from fire, add soaked gelatine, stir until perfectly dissolved, let cool. When nearly cold add salt and vanilla and beat until snow white and thick. Turn into pan dusted with powdered sugar. When cold and firm cut in squares and roll in powdered sugar.



Ginger Taffy

- | | |
|-------------------------------|---------------------------------|
| 2 cups granulated sugar | $\frac{1}{2}$ cup boiling water |
| $\frac{1}{2}$ cup white syrup | 2 tablespoons vinegar |
| 1 rounded tablespoon butter | Level teaspoon ground ginger |

BOIL all except butter and ginger, without stirring, to soft ball. A large saucepan is needed to prevent boiling over. Drop in butter, boil, without stirring, to hard ball. Sprinkle in ginger, turn into buttered pans. When cool enough to handle pull with buttered hands as long as it can be stretched, then draw out in strips and cut into inch lengths. Wrap each, kiss fashion, in waxed paper.

Mint Fudge

- | | |
|---|---------------------------------|
| 3 cups granulated sugar | 2 tablespoons butter |
| 1 cup sweet milk | 2 squares unsweetened chocolate |
| $\frac{1}{2}$ teaspoon peppermint extract | 1 teaspoon vanilla extract |

BOIL sugar, milk and butter to soft ball. Take from fire. Keep half the syrup liquid over boiling water. Beat other half to cream, add peppermint extract and turn onto buttered platter. To hot syrup add the chocolate, grated. Stir until chocolate is melted, beat cream, add vanilla and turn over first mixture. Mark into squares. Odd and delicious. A little vegetable coloring may tint this fudge a delicate green.

Chocolate Fruit Balls

WASH enough figs and prunes to make, when stoned dates are added, a cupful. Add 1 cup of mixed seedless raisins and walnut meats. Put all through food chopper, using fine knife. Mix thoroughly, add a few drops of lemon juice, form into balls size of hickory nuts. Let stand for an hour to dry off, then dip in melted chocolate and dry on waxed paper.

*Vanilla Marshmallows
and Dried Apricot Bonbons*



Candied Apricots

WASH large dried apricots, soak over night. Next day slip off skins. Spread out on sieve to dry for 24 hours. Spread a layer at a time in glass baking dishes, cover with granulated sugar and dry off in very slow oven. Lift each piece carefully with fork and roll in granulated sugar until well crusted, repeating if necessary. A finishing touch may be added by topping with fondant. These make a pleasing addition to the gift box, especially for kiddies.

Coffee-Cream Fudge

- | | |
|------------------------------|--|
| 1 rounded tablespoon butter | 2 cups brown sugar |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup clear, strong coffee |
| 1 cup chopped nuts, any kind | $\frac{1}{4}$ cup cream |

MIX sugar, coffee and cream. Cook slowly without stirring until it boils. Boil more rapidly, still without stirring, to firm ball. Take from fire, add butter and salt, beat until thick, then beat in nuts. Chill in buttered tin, and cut in squares.

Pechita

- | | |
|----------------------------|--------------------------------|
| 2 cups pounded maple sugar | 1 cup cream |
| 2 cups brown sugar | 2 lbs. chopped English walnuts |
| 1 teaspoon vanilla | |

BOIL sugars and cream hard for 20 minutes without stirring. Add the nuts, beat well until stiff, add vanilla and put in shallow buttered tins to harden. Cut in squares before it is quite cold.



Home-Made Candies *Delicious and Economical Recipes for* *June*

American Beauty Bonbons

USE either cooked or uncooked fondant, see page 6. Cut off sufficient to make 2 dozen of each kind of bonbon. Work flavoring and coloring into each piece as you use it. Roll with the hands into a roll about the thickness of a cigar, then cut this into inch pieces. Roll each into a round ball between the hands, and lay on waxed paper until needed. Keep about a cup of the fondant for future use. Make 2 dozen bonbons pink, flavor with raspberry or rose, and mould around candied cherries, 1 to a bonbon. Make another green and mould around blanched almonds, flavoring with almond extract. Make another yellow, flavor with lemon and use filbert centers. One white set should have chapped walnut meats worked into them. Chop nuts very fine, and use vanilla flavor. When bonbon centers are all made let them harden in a cold place for 3 or 4 hours. Dip each in melted chocolate and dry on waxed paper. Now melt held-over fondant cream in double boiler, have ready bits of candied cherry, candied pineapple, blanched almonds, candied orange peel, candied ginger, all very tiny. Drop a little bit of the melted white fondant on top of each bonbon and quickly drop a bit of the candied fruit in the middle. Drop only 1 or 2 at a time, for the fondant hardens almost instantly. Two people can do this better than one, one dropping on cream, the other the decoration. Set each bonbon in a paper frill.

Almond-Cherry Chocolate Fudge

2 cups granulated sugar	$\frac{1}{2}$ cup each Maraschino cherries and almonds
$\frac{3}{4}$ cup water	1 teaspoon vanilla
2 level teaspoons butter	1 teaspoon cream of tartar
$1\frac{1}{2}$ squares unsweetened chocolate	

BLANCH and chop almonds, chop cherries and mix. Cook water, sugar, chocolate, butter and cream of tartar to soft ball. Let cool. When luke warm add vanilla and beat until thick. Beat in cherries and nuts. Turn into buttered tin and mark into squares before it hardens.

Peach Drops

WASH fine dried peaches, then steam for $\frac{1}{2}$ hour. Pull off skins, put through food chopper. To a cup of the peach allow $\frac{1}{4}$ cup water and $1\frac{1}{2}$ cups granulated sugar. Cook with constant stirring until very thick. Take from fire, add $\frac{1}{2}$ teaspoon almond extract. Cook 2 cups granulated sugar and $\frac{1}{2}$ cup water to soft ball. Add peach mixture and cook again to firm ball. Take from fire, beat until creamy, beat in 3 drops of red coloring and a cup of blanched and chopped almonds. Beat until nearly cold. Drop in rounds on waxed paper.

College Fudge

1 cup each white and brown sugar	$\frac{1}{4}$ cup butter
2 squares unsweetened chocolate	$\frac{1}{4}$ cup molasses
	$\frac{1}{2}$ cup cream
	1 teaspoon vanilla

MELT butter in saucepan. Do not discolor. Mix sugars, molasses and cream and add. Boil 3 minutes, counting from time boiling begins, add the chocolate grated or shaved and boil to soft ball. Take from fire, add vanilla and beat until thick and creamy. Turn into buttered tin, mark into squares before it grows cold.

Bridesmaid Fudge

5 cups granulated sugar	1 teaspoon vanilla
1 cup white syrup	$\frac{1}{2}$ teaspoon rose extract
1 rounded tablespoon butter	1 cup blanched and chopped almonds
1 quart cream	

USE a good sized kettle. Mix sugar, syrup, cream and butter. Bring to boil, stirring constantly, and cook to soft ball. Keep $\frac{1}{2}$ syrup liquid over hot water. Turn out other half, beat until creamy, beat in then enough of the coloring to give a delicate rose pink, add almonds and rose flavoring and turn into pan lined with waxed paper, or lightly buttered. Beat other half of syrup until creamy, add vanilla flavoring and turn over first layer. This makes an exceedingly pretty fudge, suitable for showers or receptions. Cut in dainty size squares.



Sea-Foam Nut Fudge

- | | |
|--------------------------|-------------------------------------|
| 2½ cups granulated sugar | 1 teaspoon lemon, vanilla or almond |
| ½ cup white syrup | 1 cup chopped nut meats, any kind |
| ½ cup water | |
| 2 egg whites | |

COOK sugar, water and syrup to soft ball. Beat egg whites stiff and dry. Turn half the hot syrup over them, beating constantly. Cook rest of syrup to brittle. Turn over the first mixture and beat until nearly stiff. Beat in nuts and flavoring. Turn into buttered tin and cut in squares.

Italian Cocoanut Squares

- | | |
|-------------------------|------------------------|
| 2 cups granulated sugar | 1 cup cocoanut |
| Heaping teaspoon butter | 1 tablespoon cocoa |
| ½ cup milk | Coloring and flavoring |

COOK sugar, butter and milk to soft ball, stirring constantly. Pour ½ of syrup in small saucepan dipped in boiling water. Flavor with ½ teaspoon vanilla and beat until creamy. Turn into buttered tin. To rest of syrup add ½ teaspoon rose and 2 or 3 drops pink coloring and beat until creamy, turn on top of first layer, using only ½ of syrup. Beat into rest the cocoa and when thick put on final layer. Cut quickly into squares.

Peanut Penochi

- | | |
|------------------------|---------------------------|
| 2 cups brown sugar | 1 heaping teaspoon butter |
| 1 cup granulated sugar | 1 teaspoon vanilla |
| 1 cup milk | 1 cup halved peanuts |

COOK sugar and milk to soft ball. Drop in butter. When melted remove from fire, add vanilla and beat in gradually the nuts. Beat until stiff, drop in small rounds on waxed paper.

Salted Nuts

ALMONDS and peanuts are most commonly used. Peanuts should be raw. Remove almond skins by soaking in boiling water 5 minutes, then put in cold water. Skins will slip off. Dry on clean dish towel. Put tablespoon butter or olive oil in skillet, when smoking hot add nuts and toss with a fork until browned lightly. Drain on soft paper or a sieve, sprinkle with coarse salt. A shake of cayenne adds to the flavor.

Sugared or Grilled Nuts

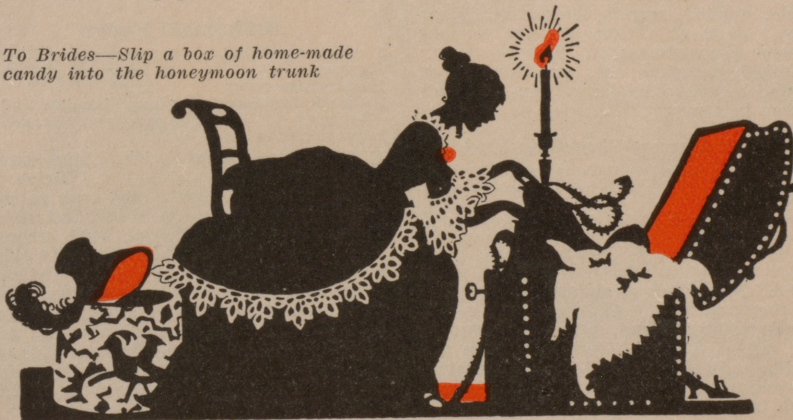
ROAST filberts, almonds or peanuts lightly, only until they are just beginning to brown. Rub off skins. Put a pound of granulated sugar in saucepan with ½ cup water, add a little more if necessary to dissolve sugar. Cook to brittle. Set off stove and put in as many nuts as syrup will cover. Stir them well until they sugar and turn white. If they stick together while sugaring break apart when cold. Turn out on waxed paper.

Rosy Foam

- | | |
|-------------------------|------------------------------|
| 2 cups granulated sugar | ½ teaspoon raspberry extract |
| ½ cup white syrup | 2 egg whites |
| ½ cup hot water | Few drops pink coloring |

THIS is a beautiful candy to use with a pink and white color scheme for a shower lunch or other occasion. Cook sugar, syrup and water to hard ball. Beat egg whites dry and stiff. Pour boiling hot syrup over them, beating hard, add flavoring and coloring, and when mixture begins to harden drop by spoonfuls on waxed paper. Drops should stand up, not flatten out.

To Brides—Slip a box of home-made candy into the honeymoon trunk



*Candies You
Can
Successfully
Make*

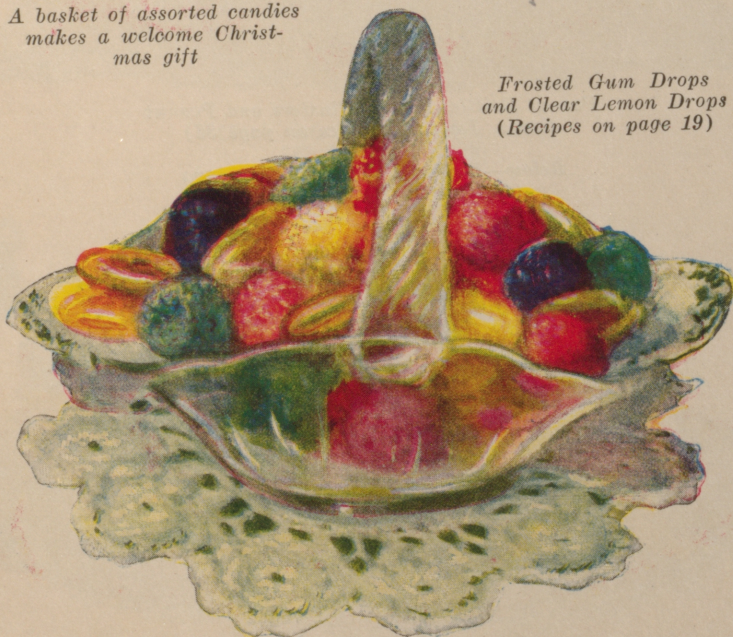


*St. Nicholas
Candy—Page 42*



*A basket of assorted candies
makes a welcome Christ-
mas gift*

FOR holidays, birth-
days or for any other
occasion where a gift re-
membrance is desired,
nothing could be more ac-
ceptable or more appropri-
ate than an attractive
box of home-made sweets.



*Frosted Gum Drops
and Clear Lemon Drops
(Recipes on page 19)*

Delightful Candies or Sale that Comp Professional



An attractive silk-lined box may later be used as a handkerchief box



Peanut Brittle, Peanut Clusters and Peanut Cream Fudge (Recipes on page 36)

Below—Butter Balls and Khandava (Recipes on pages 37 and 17)

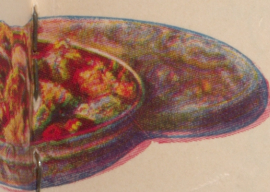


WHETHER for sale, candy should look it really is. Jap kets, tin and boxes are easily and together with ribbon and a little packing the candy total investment cents look like values displayed tioners' shops.



FULL instructions on packing candy are given forty-five and this book. As packed box of sweets is a gift will enjoy.

*Candies for Home Use
that Compare With the
Professionals' Best*



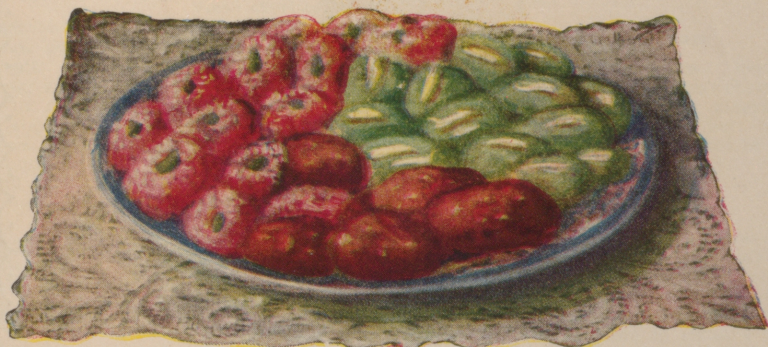
WHETHER for gifts or
for sale, home-made
candy should look as good as
it really is. Japanese bas-
kets, tin and paste-board
boxes are easily procured,
and with a dainty
ribbon and a little care in
packing the candy, make a
total investment of a few
cents look like the dollar
values enjoyed in confec-
tioners' shops.



FULL instructions for
packing and arranging
candy are given on pages
forty-five and forty-six of
this book. An attractively
packed box of home-made
sweets is a gift that anyone
will enjoy.



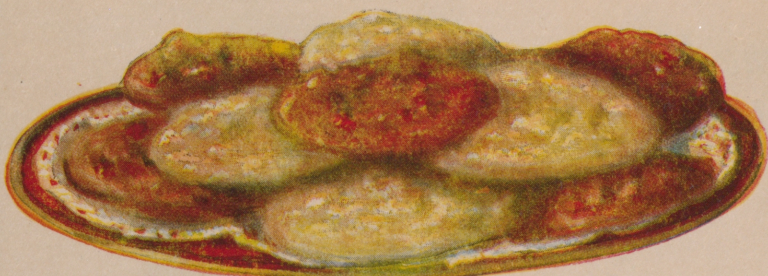
*A Japanese Basket can be used for sew-
ing after the candy is gone*



*Above—St. Patrick Potato Candy
(Recipe on page 13)*

*Below—A dish of Assorted Fudge
(Recipes given on page 16)*





*Maple and Cherry Pralines
(Recipes on pages 7 and 9)*



*Peach Blossom Popcorn Balls (Page 37)
Below—Salt Water Taffy (Page 30)*





Peanut Crunch

- 2 cups light brown sugar
 $\frac{1}{2}$ cup milk
 1 cup ground or crushed peanuts

BOIL sugar and milk to soft ball. Take from fire, stir in nuts, beat until creamy, spread in buttered tin and mark into squares.

Wedding-Cake Bonbons

- 1 lb. brown sugar
 1 heaping tablespoon butter
 $\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup finely chopped walnuts
 1 tablespoon cocoa-nut
 1 teaspoon vanilla
 1 tablespoon each candied citron, candied pineapple, candied lemon peel, candied orange peel, figs, dates, seeded raisins and candied cherries, all chopped fine.

COOK sugar, butter and water to soft ball. Add nuts and fruits, beat until creamy, add vanilla. Form into balls or pat flat in tin powdered with confectioners' sugar to inch depth, and cut in squares. The balls should be size of hickory nuts, and can be rolled in sugar or coated with chocolate.

Chocolate Almonds

SELECT large sized almonds. Need not blanch. Have vanilla chocolate, the sweet kind, melted over boiling water. Dip nuts in with fork, being careful to completely cover, and dry on waxed paper.

Chocolate Almond Bars

- $\frac{1}{2}$ cup granulated sugar
 $\frac{3}{4}$ cup white syrup
 $\frac{1}{2}$ cup blanched and split almonds
 1 teaspoon vanilla
 3 squares unsweetened chocolate
 $\frac{1}{2}$ cup water

DISSOLVE sugar and syrup in water, and cook to hard ball. Add almonds, take from fire, add vanilla and mix thoroughly. Turn out on marble slab or platter dusted with powdered sugar and form into oblong 4 inches wide, 1 inch deep and as long as need be. When cool cut into strips an inch wide, then cut each of these to make little bars 2 inches long, $\frac{1}{2}$ inch wide and thick. Dip each of these in the chocolate, melted, and dry on waxed paper.

Peanut Pineapple Fudge

- 1 cup granulated sugar
 $\frac{1}{2}$ cup milk
 1 tablespoon cocoa
 Butter size of walnut
 1 tablespoon canned pineapple juice
 $\frac{1}{2}$ cup roasted, broken peanuts

COOK sugar, milk and cocoa to soft ball. Add butter, take from fire and add pineapple juice. Beat for 2 minutes, add peanuts, continue to beat until mixture starts to harden. Pat into buttered pan and mark into squares.

Creole Pralines

- 3 cups granulated sugar
 1 cup thin cream, or 1 cup milk and 2 level tablespoons butter
 1 extra cup granulated sugar
 3 cups pecan nut meats

PUT sugar in saucepan, stir in cream until sugar is melted. Boil without stirring to soft ball. Melt extra cup sugar in iron skillet until it dissolves in dark brown syrup or caramel. Be very careful as it scorches easily. Turn caramel syrup into cream syrup, boil up once, remove from fire, beat until thick then add nut meats. Drop by spoonfuls on marble slab or buttered tin.

Iced Stuffed Dates

REMOVE stone from dates. Replace with chopped Maraschino cherries, candied pineapple, crystallized ginger or nut meats. Draw opening together. Melt fondant in double boiler, dip dates in this one by one. Dry on waxed paper.

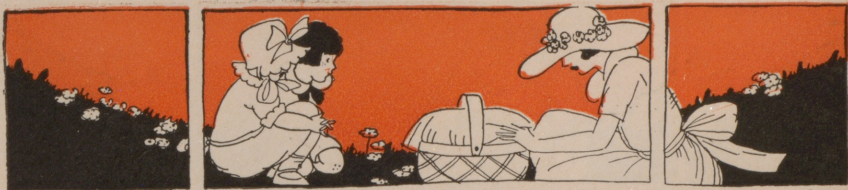
Neapolitan Roll

MAKE a batch of cooked or uncooked fondant. Divide it into 3 portions. Leave 1 white and flavor with vanilla. The second color pink and flavor with strawberry or rose. Into the third work enough melted chocolate to make a good color. Roll out white on board dusted with powdered sugar. Shape it into an oblong about twice as wide as long. Roll out pink as near the shape and size of white as possible. Lift with 2 broad-bladed knives and lay onto the white. Roll out and place chocolate same way. Dust hands with powdered sugar and roll fondant the same as jelly roll. If it sticks to board loosen with knife blade. When rolled put candy in damp napkin and leave in ice box over night. When ready to use slice. This is a very pretty and delicious candy.

Mexican Bar

- 2 cups brown sugar
 $\frac{1}{2}$ cup ground nuts, any kind
 2 rounded teaspoons butter
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup chopped dates
 $\frac{1}{4}$ cup chopped seeded raisins

BOIL sugar, milk and soda to soft ball. Take from fire, add butter, nuts, fruit and vanilla. Let stand until cool. Beat until creamy, roll into ball, wrap in damp cloth and keep in ice box over night. Next day pat flat in tin and cut in bars, or mould in any preferred shape.



Home-Made Candies

Delicious and Economical Recipes for July

Crystallized Mint Leaves

PICK tender, fresh mint leaves, rinse through several waters, be careful not to bruise or tear. Let dry but not shrivel on clean dish towel. Boil cup granulated sugar, $\frac{1}{2}$ cup water, 4 minutes, counting from time bubbling begins. Take from fire, cool until luke warm. Dip leaves one by one, using tweezers to hold them. Be sure each is entirely covered with the syrup. Dust platter with sifted granulated sugar. With tweezers draw each leaf over sugar, coating both sides. Lay on waxed paper in cool, dry place until dry and firm. They can then be packed in tin boxes, with wax paper between each layer. Perfect rose leaves, also violets, can be crystallized in the same way. Very pretty for gift boxes.

Cold Water Fudge

- | | |
|---------------------------------|--|
| 1 cup cold water | 1 level tablespoon |
| 2 cups granulated sugar | butter |
| 2 squares unsweetened chocolate | 1 teaspoon lemon or vanilla extract |
| | $\frac{1}{2}$ cup chopped nuts, any kind |

GRATE or shave chocolate, cook in water until dissolved. Add sugar, boil to soft ball. Take from fire, drop in butter. Set aside without stirring until stone cold, then beat until creamy, add nuts and flavoring, and drop by spoonfuls on waxed paper.

Old Fashioned Cocoanut Cakes

- | | |
|--|--------------------------|
| 1 lb. granulated sugar | 1 level tablespoon cocoa |
| $\frac{1}{4}$ cup milk | 1 teaspoon rose extract |
| $\frac{1}{2}$ teaspoon vanilla extract | Pink coloring |
| $1\frac{1}{2}$ cups cocoanut | |

COOK sugar and milk to soft ball. Take from fire, stir in cocoanut, mix well, return to fire and cook to thread. Drop 6 white cocoanut cakes, after adding vanilla to syrup, on waxed paper. Stir in rose flavoring and 2 or 3 drops of pink coloring and drop 6 pink cakes, then stir in cocoa, which will blend in with pink, and drop rest in chocolate cakes. Cakes should be about the size of a silver dollar.

Walnut Crisps

- | | |
|---------------------|--------------------------------|
| 2 cups white syrup | 1 teaspoon vanilla extract |
| 2 teaspoons vinegar | $\frac{1}{2}$ cup walnut meats |

RUB shallow pan with butter, sprinkle in nuts. Boil syrup and vinegar to hard ball. Add vanilla, boil up once, pour over nuts. Mark into squares and break apart when cold.

Chocolate Nut Pudding

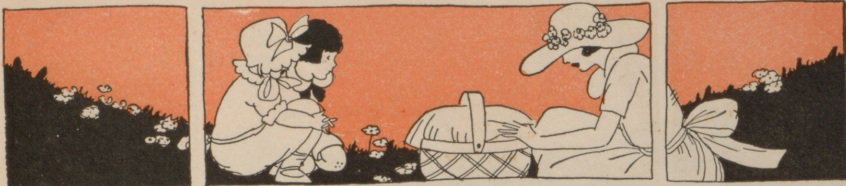
- | | |
|---------------------------------|-----------------------------|
| 2 cups granulated sugar | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup milk | 1 tablespoon, level, butter |
| 2 squares unsweetened chocolate | Tiny pinch of salt |

COOK sugar, chocolate, milk and salt over low flame until mixture begins to boil, then cook without stirring to soft ball. Take from fire, drop in butter, Do not stir. Let stand until cool, then beat and add vanilla. When beaten so stiff it can be handled take out of pan and knead like dough, working in some blanched almonds, pecans or peanuts. Either mould into loaf and slice, or pat flat in tin and cut in squares. A fine hot weather sweet, nourishing and delicious.

Cream Mint Kisses

- | | |
|--|--------------------|
| 3 lbs. granulated sugar | 1 pint water |
| $\frac{1}{2}$ teaspoon cream of tartar | Peppermint extract |

THIS candy keeps well even in very hot weather, so a good deal can be made at a time. Cook sugar, water and cream of tartar to brittle. Pour out on greased marble slab or into large buttered platters. Cool quickly and do not handle until cold enough to pull, also do not stir while cooking or it may sugar. When cool enough pull, using hook, or two people may pull with hands well buttered. While cooling on slab or in platter pour over it the peppermint extract, about a tablespoonful, and pull into candy when cool. After it has been pulled white, lay it on board dusted with confectioners' XXXX sugar, make a long, slender roll of it, and cut into small pieces, rolling these in the sugar. Let dry off for three hours, then put in jar with air-tight cover to grow creamy and mealy.



Chocolate Marshmallow Fudge

- | | |
|---------------------------|---------------------------------|
| 2 cups granulated sugar | 2 squares unsweetened chocolate |
| 1 cup cream | $\frac{1}{2}$ lb. marshmallows |
| 1 level tablespoon butter | $\frac{1}{2}$ teaspoon vanilla |

BRING to boil the sugar and cream. Add the chocolate grated, and cook to hard ball. Drop in butter, take from fire and stir in marshmallows which have been cut in half. Add flavoring and beat hard, crushing marshmallows as much as possible. Turn into buttered tins to $\frac{3}{4}$ -inch depth, and mark into squares when almost cold.

Mexican Caramels

- | | |
|------------------------------|-----------------------------------|
| 1 lb. granulated sugar | 1 pint milk or cream |
| 1 lb. white syrup | 1 pint unsweetened condensed milk |
| 1 tablespoon vanilla extract | |

MIX milk or cream with condensed milk. Cook sugar, syrup and 1 pint of milk mixture to soft ball, stir in $\frac{1}{2}$ pint more of the milk mixture and cook again to soft ball. Slowly add remainder of milk mixture, stirring all the time, and cook to firm ball. Take from fire, stir in vanilla, turn into greased tin and cut into cubes, and wrap in waxed paper when cold.

Fruit Balls

- | | |
|---|---|
| $\frac{1}{4}$ cup strained honey | 1 cup mixed seeded raisins, figs and dates, chopped small |
| $\frac{1}{2}$ cup each cocoanut and chopped nut meats, any kind | Powdered sugar |

MIX nuts and fruit and stir in honey. Mixture should be stiff enough to mould into balls. If not add more nuts and fruit. Make balls size of hickory nuts, roll in the cocoanut then in powdered sugar.

Lemon Chewing Taffy

- | | |
|------------------------------|--|
| 2 cups granulated sugar | Juice of 1 lemon |
| $\frac{1}{2}$ cup cold water | $\frac{1}{2}$ teaspoon cream of tartar |

BOIL sugar, water and cream of tartar to hard ball. Add strained lemon juice and boil to brittle. Turn into buttered dish and when cool enough pull until white and full of holes. If kept in dry place will not grow sticky.

Snappies

- | | |
|------------------------|--------------------------|
| 1 cup granulated sugar | 1 teaspoon vinegar |
| 1 cup white syrup | $\frac{1}{2}$ cup butter |
| | Cup roasted peanuts |
- C**OOK sugar, syrup, vinegar and butter to brittle. Sprinkle nuts over buttered tins. Turn syrup thinly over nuts, and when perfectly cold break into pieces.

Coffee Cream Caramels

- | | |
|-----------------------------|---------------------------------------|
| 2 lbs. granulated sugar | 1 cup cream |
| 1 heaping tablespoon butter | $\frac{1}{2}$ cup strong clear coffee |

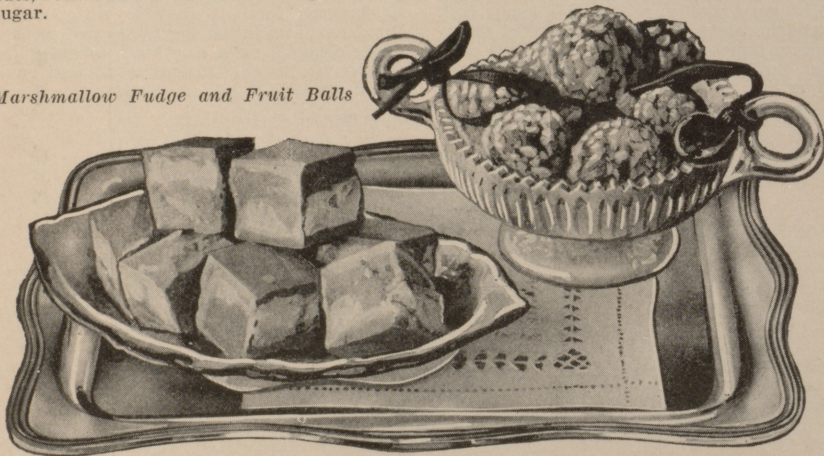
BOIL all to hard ball. Remove from fire, turn into buttered tin and cut into squares.

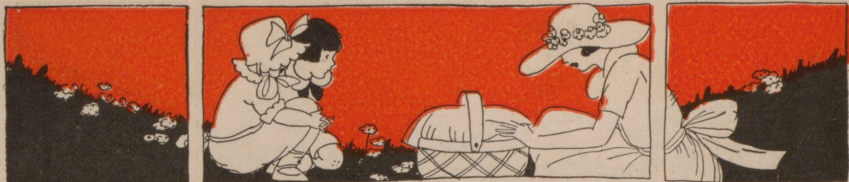
Affinities

- | | |
|--|--------------------------------------|
| 2 $\frac{1}{2}$ lbs. granulated sugar | 2 egg whites |
| 1 $\frac{1}{2}$ pts. water | $\frac{3}{4}$ lb. broken pecan meats |
| $\frac{1}{4}$ teaspoon cream of tartar | 1 teaspoon vanilla extract |

STIR together sugar, water and cream of tartar, then boil to soft ball without stirring. Cool, and when luke warm beat in the stiffly whipped egg whites, the nut meats and the vanilla. Cream with a wooden paddle. Put in bowl, cover with damp napkin over night, then warm and drop by spoonfuls on waxed paper.

Marshmallow Fudge and Fruit Balls





Uncooked Date Creams

WORK a rounded tablespoon butter until creamy, then work into it as you would for hard sauce as much confectioner's sugar as it will take up. It must not be at all buttery but quite stiff and dry when done. Have ready about a cup of stoned and finely chopped dates. Work these into the cream, also a teaspoon of grated orange rind and 2 or 3 drops of orange extract. If this makes the cream sticky add more sugar. When it can be easily handled, mould into oblongs the size of whole dates and roll in granulated sugar or finely minced cocoanut.

Chocolate Cinnamon Brittle

2 cups brown sugar ½ cup water
½ cup grated unsweetened chocolate Heaping teaspoon butter
Powdered cinnamon

COOK all until perfectly brittle. Be careful not to scorch. Pour into buttered pans and break into pieces when cold.

Salt Water Taffy

1¼ lbs. granulated sugar 2 teaspoons, scant, salt
1¼ lbs. white syrup 1 pint water
Level tablespoon butter Flavoring and coloring

PUT sugar, syrup and water in saucepan, and stir until boiling begins. Wash down sides of saucepan with damp cloth and continue boiling without stirring, to the brittle. Take from fire, add butter and salt, turn out on greased marble slab or buttered platters. When cool enough to handle two people can pull it, or one person using candy hook. Work in coloring and flavoring while pulling. Flavor pink with strawberry or rose, green with mint, white with vanilla, yellow with lemon, and make chocolate by sprinkling grated chocolate on some of the syrup while it is cooling. Cut in kisses and wrap each in waxed paper.

Clove and Cinnamon Drops

2 cups brown sugar 1 cup white syrup
2 level tablespoons butter Clove and cinnamon extracts

BOIL sugar and syrup to the brittle. Add butter. Divide syrup. Flavor ½ with clove and other ½ with cinnamon. Drop from tip of spoon on buttered platter, or turn each into buttered pan and mark into inch squares. Peppermint extract may be used instead of other flavors.

Maple-Sugar Fondant

4 cups brown sugar 1 scant teaspoon cream of tartar
2 cups maple syrup
2 cups hot water

STIR all until sugar and cream of tartar are thoroughly dissolved. To hasten the dissolving it may be done over a low flame, but mixture must not boil. When it is dissolved wipe off with the swab (See "Cooked Fondant") the sugar crystals around the inner surface of the kettle, being careful not to let any drop into the syrup. Bring syrup to the boil, and cook without stirring to soft ball. Take from fire and cool slowly. When cool enough to handle stir until creamy, then turn out on slab or large platter which has been wiped off with a wet cloth, and knead until of velvety texture. Put in bowl as for "Cooked Fondant," cover with damp napkin and set in cold place for 24 hours—longer will improve it. Use same as either of the other fondants. Nuts are especially nice with the maple fondant. It can also be used for coating bonbons like the other fondants.

Nutted Dates

STONE large dates, fill with little roll of flavored fondant showing at opening. Brush with unbeaten egg white and roll in finely chopped nuts, any kind, mixed with granulated sugar. Repeat until well covered.

A tempting dish of Salt Water Taffy





Home-Made Candies *Delicious and Economical Recipes for* *August*

Summer Cream Taffy

2½ lbs. granulated sugar ¼ lb. white syrup
½ pint cream Vanilla or pepper-
2 cups cold water mint extract

BOIL without stirring sugar, syrup and water to soft ball. Add cream and gently stirring cook to firm ball. Turn out on large buttered platters. Do not jar and do not scrape saucepan. When cool enough pull with buttered hands, working in while pulling either 1½ teaspoons vanilla, or 1 teaspoon peppermint. When white pull in strips and cut in 3-inch lengths, or in kisses. When dry will be not at all sticky, but mealy inside.

Puffed Rice Fudge

3 cups granulated sugar ½ cup sweet milk
½ cup evaporated milk Level tablespoon
½ cup puffed rice butter
Teaspoon maple
flavoring

COOK sugar, milk and butter to soft ball. Take from fire, add flavoring and stir in rice which has been crisped in the oven. Beat until it begins to thicken, pour into buttered tins and mark into squares.

Cherry-Nut Fudge

1 cup each of granulated and brown sugar 3 level tablespoons cocoa
1 cup rich milk ½ cup chopped walnut meats
1 rounded tablespoon butter 2½ oz. bottle Marschino cherries

BOIL sugars, milk, butter and cocoa to soft ball. Add cherries and cook again to soft ball. Beat until creamy and add nuts. Turn into buttered tin and cut in oblongs before it grows hard. A bit of cherry can be put on each oblong.

Uncooked Candy

GRATE and melt over hot water 2 squares unsweetened chocolate. Moisten confectioners' XXXX sugar, about a pound, with enough rich milk or cream to make it all of cream-like consistency. Stir in chocolate, add a cup of peanuts and a teaspoon of vanilla. Stir all until well mixed but not hard, and spread in a thin layer on buttered tins. Mark into squares. An easy-to-make summer candy.

Marbled Fudge

2 cups granulated sugar 1 level tablespoon butter
½ cup white syrup 2 squares of unsweetened chocolate, grated
½ cup condensed milk, unsweetened 2 teaspoons vanilla
1 cup rich milk

MIX milk and condensed milk, add sugar and syrup and cook over low flame without stirring, to soft ball. Have chocolate melted in bowl. Pour ½ hot syrup over it, add teaspoon of vanilla. Put rest of vanilla in rest of syrup. One person should beat the chocolate fudge while another beats plain fudge, then alternate spoonful of each in pan to give mottled look and mark in squares.

French Chocolate Caramels

USE recipe for Vanilla Caramels on page 15 and before adding the last of the milk mixture stir in two squares of unsweetened chocolate, grated.

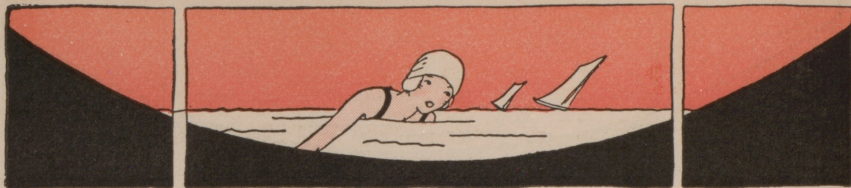
Salted Peanuts

USE large raw peanuts. For every pint of nuts put a level tablespoon of butter in pan. When butter melts and is very hot, but not discolored, stir in the nuts. Stir until a light brown, take from fire, sprinkle well with coarse salt and turn out on sieve to dry and drain off surplus butter. Pack in waxed paper bags. Fine for picnics.

Fireless Nut Bonbons

1 egg white Confectioners' XXXX sugar
2 tablespoons cold water Flavoring extracts
1 cup ground or crushed nuts Coloring

BEAT egg white but not stiff, add water and work in enough sugar to make a dough. Work nuts through this, flavor ¼ with vanilla and leave white, ¼ with pink and flavor with raspberry, ¼ color yellow and flavor with lemon, ¼ with delicate green and flavor with mint. Roll between the hands into little egg shaped balls the size of a hickory nut, roll in granulated or powdered sugar and let dry, then pack in boxes lined with waxed paper.



Cocoanut and Nut Patties

2 cups granulated sugar
1½ cups milk
1 cup white syrup
½ cup cocoanut
½ cup chopped wal-
nut meats
1 teaspoon vanilla

MIX sugar, milk and syrup, and boil to soft ball. Butter straight-sided muffins or cup cake tins and sprinkle bottoms with nuts. Take syrup from fire, beat for a minute, then beat in cocoanut and vanilla. Beat until creamy and turn thin layer over nuts. Some of the patties may be chocolate if a heaping tablespoon of cocoa be beaten into the last half of syrup.

Turkish Fruit Paste

3 tablespoons gelatine
¾ cup cold water
3 cups water
1 cup granulated sugar
1 lemon
1 orange

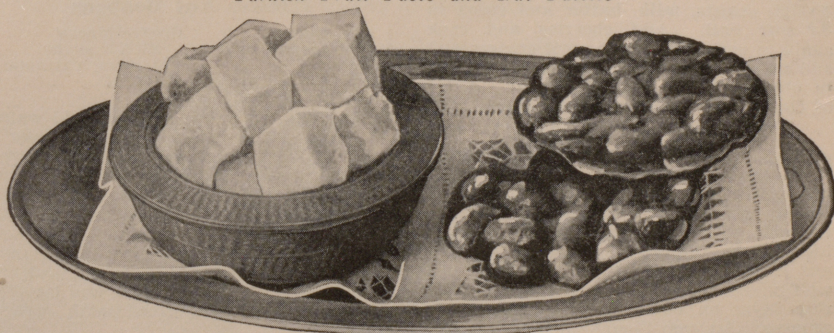
SOFTEN gelatine in ¾ cup water for 5 minutes. Boil sugar and 3 cups water. When boiling stir in gelatine and cook 25 minutes, stirring constantly. Take from fire, add juice, strained, and grated peel of fruit. Return to fire and cook 1 minute longer. Cool over night in tin wet with ice water. Cut in squares and roll in powdered sugar. Chopped fruit or nuts may be added before syrup cools.

Philadelphia Penochi

1 can condensed milk (large)
1½ cups brown sugar
1 teaspoon vanilla extract
1 rounded table-
spoon butter
½ lb. chopped walnut meats,
weighed after
shelling

THE condensed milk is the sweet kind. Boil it with the butter and sugar for 20 minutes, stirring all the time for it scorches quickly. Add vanilla and nuts, take from fire, turn in shallow layers in cup cake tins, or turn into buttered pan and mark into squares. The condensed milk gives a "different" flavor and great richness to this kind of penochi.

Turkish Fruit Paste and Nut Patties



Comanche

1st mixture	2nd mixture
4 cups granulated sugar	2 cups brown sugar
1 cup rich milk	2 cups granulated sugar
Rounded tablespoon butter	1 cup milk
2 squares unsweet- ened chocolate	Heaping teaspoon butter
1 teaspoon vanilla	1 cup chopped walnuts

BOIL second mixture, except nuts, to hard ball, stirring all the time. Remove from fire, beat hard and beat in nuts. When cool turn into buttered pan. Cook all ingredients of first mixture together except vanilla, to hard ball. Remove from fire, add vanilla, beat 5 minutes and turn over mixture already in pan. Cut in narrow bars or squares.

Nut-Honey Pats

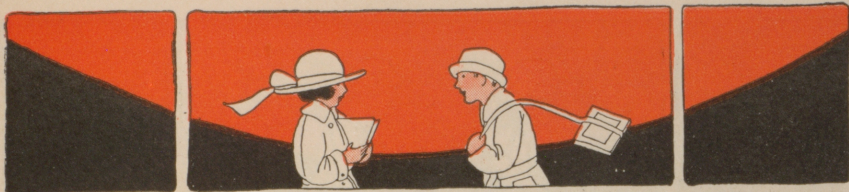
1 cup strained honey
½ cup butter
½ cup boiling water
½ teaspoon baking
soda
¾ teaspoon cream
of tartar
1 cup pecan, walnut
or peanut meats

BOIL honey, butter, water, soda and cream of tartar to firm ball. Stir in nuts, boil up once after adding, turn out on buttered slab or platter. When nearly cold roll up tight and slice. Let slices dry out on waxed paper. Before putting in boxes wrap each slice in waxed paper.

Orange and Lemon Creams

1 lb. Confectioners' XXXX sugar
1 large thin-skinned
lemon
1 large juicy orange

WHICHEVER kind of fruit is used grate off rind and mix with strained juice. Stir into this the sugar, working it perfectly smooth, and finally working mixture with hands to make it creamy. Form into drops size of silver quarter, or force through warmed funnel onto waxed paper. Let dry off for several hours.



Home-Made Candies

Delicious and Economical Recipes for September

Velvets

1½ lbs. granulated sugar
½ pint molasses
½ pint water
¼ cup vinegar
½ teaspoon cream of tartar
¼ lb. butter
¼ teaspoon baking soda

BOIL sugar, molasses, water and vinegar 3 minutes, add cream of tartar. Boil to brittle. Drop in butter and remove from fire. Add soda. Cool in buttered platters and pull white. Cut in kisses, dry off and wrap each in waxed paper.

Maple Snap Jack

2 quarts freshly popped corn
1 pint peanuts or other nut meats
1½ cups maple syrup
Tiny pinch of salt

BOIL syrup to soft ball. Mix popcorn and nuts and sprinkle in buttered tin. Take syrup from fire, stir in salt, mix well, turn into pan and mark into squares when cool.

Peanut Nougatines

1½ lbs. granulated sugar
1 lb. white syrup
¼ teaspoon lemon extract
1½ lbs. raw peanuts shelled
Rounded tablespoon butter

LIGHTLY roast peanuts, rub off skins and chop fine. Let stand where they will keep warm. Cook sugar, syrup and cup of water to brittle. Take from fire, add butter and stir in peanuts. Set back on fire to soften for a minute, then turn into buttered tin to inch depth, and very quickly mark into ½-inch wide, 1½-inch long strips. If candy gets too hard warm pan a little over fire. These can be dipped in melted chocolate.

Pineapple Puffs

1 lb. granulated sugar
½ lb. white syrup
½ teaspoon pineapple extract
¼ cup chopped candied pineapple
6 tablespoons water
Whites of 2 eggs

COOK sugar, syrup and water to firm ball. Beat egg whites stiff and dry. Turn half hot syrup over eggs, beating hard, then turn this mixture back into rest of syrup and beat quickly, adding the chopped pineapple and extract. Beat until stiff then drop by spoonfuls on waxed paper. Puffs should stand up, not flatten.

Citron Confection

1 medium size citron
melon
2 cups granulated sugar
1 cup water
Extra granulated sugar for rolling

CUT melon in 6 pieces, pare and remove surface seeds. The inner ones are easier removed after citron is cooked. Cook sugar and water to medium syrup. Put citron in this, 3 pieces at a time and cook until it looks clear and almost transparent. Drain on sieve, take out remaining seeds with fork, place on plates and dry off in warming oven or in the sun. When dry and crystallized on surface roll in granulated sugar, to be cut up as wanted. This is delicious, and adds greatly to candy boxes for gifts. Make plenty of it while citrons can be obtained.

Date Delight

2 cups light brown sugar
¼ cup golden syrup
½ cup water
¼ teaspoon cream of tartar
2 egg whites, beaten stiff
½ cup stoned and chopped golden dates
½ cup chopped pecan meats
1 teaspoon vanilla extract
Some nut halves and date halves

BOIL sugar, syrup and cream of tartar to soft ball. Add nuts and dates and boil to hard ball. Remove from fire, add vanilla. Beat hot syrup with beaten egg whites until light and foamy. Drop by teaspoon on waxed paper, and press on each either a nut or a date half.

Cinnamon Balls

1 cup white syrup
2 cups granulated sugar
1 rounded tablespoon butter
¼ teaspoon salt
1 tablespoon each water and vinegar
1 teaspoon powdered cinnamon, or 2 drops of oil of cinnamon

MIX syrup, sugar, water, vinegar, salt and butter and boil to the crack. Add cinnamon, and turn into greased pan. When partly cool, cut in small pieces and roll into balls the size of marbles. If candy grows too stiff to roll, warm slightly in oven. Let dry off on waxed paper. Children love these, for each makes a flavorsome mouthful. Two drops of red vegetable coloring make them very attractive in appearance.



Corn Flake Kisses

3 egg whites 3 cups corn flakes
Scant $\frac{1}{2}$ cup granulated sugar 1 cup cocoanut
1 teaspoon vanilla

BEAT egg whites stiff and dry, then beat into them the sugar, cocoanut and flakes. Drop by teaspoon on buttered tins and brown in very slow oven.

Maple-Sugar Raisin Squares

1 cup rich milk Heaping tablespoon butter
1 cup seeded and chopped raisins 2 cups maple sugar

COOK sugar and milk to soft ball. Drop in butter and remove from fire. Add chopped raisins or figs and beat until thick. Turn into buttered tins and when cool cut in squares.

Turkish Gum Bars

3 tablespoons gelatine 2 tablespoons lemon juice
2 cups granulated sugar Tiny pinch of salt
Flavoring
Coloring

SOAK gelatine in $\frac{3}{8}$ cup of water for 5 minutes. Bring sugar and $\frac{3}{8}$ cup water to boil, then add soaked gelatine and boil with constant stirring for 20 minutes. Be very careful or it will stick and burn. Take from fire, add lemon juice, a teaspoon of peppermint extract and color green, or a teaspoon of wintergreen extract and color red, or flavor with lemon extract and leave uncolored. Turn into pan wet with ice water, to $\frac{3}{8}$ -inch depth. Leave over night in cold place, cut in bars inch wide, 3 inches long, and coat with granulated sugar.

Jelly Strings

MAKE same as Turkish Gum Bars, but cut in $\frac{1}{2}$ -inch strips. Gently roll under hand on board sprinkled with granulated sugar and cut in 3-inch strings.

Hickory Nut Rolls

2 cups nut meats 1 tablespoon butter
2 cups granulated sugar $\frac{1}{2}$ cup water
1 tablespoon white syrup 1 teaspoon vanilla

SPRINKLE breadboard with confectioners' XXXX sugar, then roll on this the nut meats, crushing with rolling pin until well broken but not to a powder. Cook syrup, sugar, butter and water to soft ball. Take from fire, beat until creamy, beating in the flavoring. Knead, after beating, until perfectly smooth, form into rolls about an inch in diameter, roll in the prepared nuts until well coated. Let stand over night, then cut into slices, using a sharp knife.

Puffed Rice Brittle

1 cup granulated sugar 1 tablespoon, level, butter
 $\frac{1}{2}$ cup water $\frac{1}{2}$ teaspoon salt
1 teaspoon vinegar 1 cup roasted peanuts, skinned
 $\frac{1}{2}$ box puffed rice
2 tablespoons white syrup

BOIL sugar, water and vinegar for 5 minutes, counting from time boiling begins, add syrup, butter and salt and boil to brittle. Crisp the rice in oven and mix with peanuts. Sprinkle in buttered shallow pan, and turn boiling syrup over. Break in pieces when cold. Delicious, especially for children.



*Turkish Gum Bars
and Jelly Strings*



Chocolate Turkish Delight

- | | |
|---------------------------------|--|
| 3 tablespoons gelatine | 1 teaspoon vanilla extract |
| $\frac{1}{2}$ cup cold water | 1 cup chopped candied cherries, pineapple, seedless raisins and candied orange or lemon peel |
| 2 cups granulated sugar | |
| $\frac{3}{4}$ cup cold water | |
| 1 teaspoon powdered cinnamon | |
| 2 squares unsweetened chocolate | |

SOFTEN gelatine in $\frac{1}{2}$ cup water for 5 minutes. Bring to boil sugar and $\frac{3}{4}$ cup water. Add gelatine, cook 20 minutes, stirring all the time. Add cinnamon, melted chocolate. Take from fire, beat for 2 minutes, then beat in fruit and flavoring. Let stand until cool, then turn into tin wet with cold water, and let stand over night in cold place. Sift confectioners' XXXX sugar over top and turn out on sugar sprinkled board, loosening the edges with wide-bladed knife. Cut in small squares, roll each in the sugar. Pack in tin box lined with waxed paper.

Ice Cream Candy

- | | |
|---------------------------------|--|
| 3 cups granulated sugar | $\frac{1}{2}$ tablespoon vinegar |
| $\frac{1}{2}$ cup boiling water | $\frac{1}{4}$ teaspoon cream of tartar |

BOIL all to brittle. This candy must not be stirred. Turn out on buttered platter to cool. As soon as it can be handled pull until white and glossy, pulling in any desired flavor. Cut in strips or kisses.

Lemon Extract Taffy

- | | |
|-------------------------|--------------------------|
| 2 cups granulated sugar | 1 teaspoon lemon extract |
| 1 cup boiling water | Heaping teaspoon butter |
| 3 tablespoons vinegar | |

BOIL all to hard ball, except extract. Do not stir. Turn into buttered pan, when cold enough pull white and cut in inch pieces.

Patties with nut decorations

Maple Taffy

- | | |
|---------------------------------|--|
| 3 cups maple syrup | Heaping tablespoon butter |
| 1 cup granulated sugar | $\frac{1}{2}$ teaspoon cream of tartar |
| $\frac{1}{2}$ cup boiling water | |

BOIL sugar, syrup, water, butter and cream of tartar to firm ball. Do not stir for the last few minutes, or rather after mixture begins to boil. Take from fire the minute the firm ball forms, and turn syrup on buttered platter. When cold break in pieces. Candy should be chewy, not hard.

New Orleans Brittle

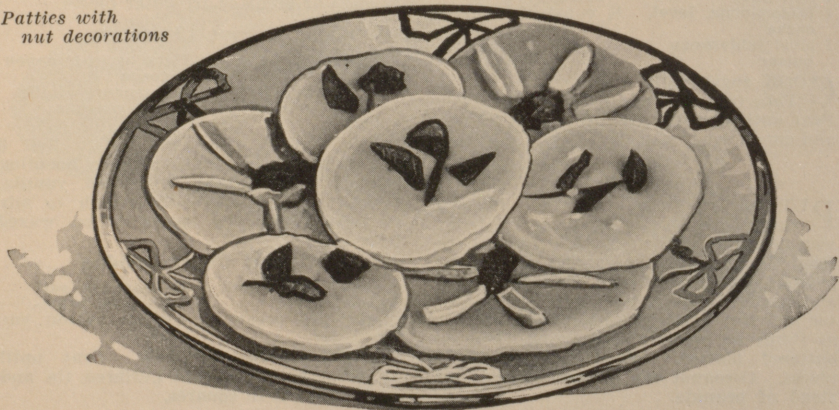
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| 1 cup New Orleans molasses | 2 cups powdered sugar |
| 1 cup butter | A tiny pinch of baking soda |

BRING molasses, butter and sugar to the boil. Stir in the soda dissolved in a little hot water. Candy will foam up so be sure kettle is large enough. Boil to the snap, then turn out very thin layers in well buttered pans, and break in pieces as soon as cold. The grated rind of a lemon boiled with this candy makes a flavorsome addition.

Heavenly Bliss

- | | |
|---------------------------------|---|
| 2 cups granulated sugar | 1 cup of mixed candied pineapple, cherries, citron, walnut meats and a little candied ginger root |
| 1 cup strained honey | |
| $\frac{1}{4}$ cup boiling water | |
| $\frac{1}{2}$ cup white syrup | |
| 2 egg whites | |

COOK sugar, honey, water and syrup to hard ball. Cool a little, then pour over the stiffly beaten egg whites, beating hard all the time. Two people can best do this part of the work to have it successful. Beat until the mixture will hold its shape, then add the fruit and nuts and drop by small spoonfuls on waxed paper.





Home-Made Candies

Delicious and Economical Recipes for October

Hallowe'en Lollipop Goblins

- | | |
|---------------------------------|-------------------------|
| 1 cup granulated sugar | 1 cup chopped nut meats |
| $\frac{1}{2}$ cup white syrup | Wooden meat skewers |
| $\frac{1}{2}$ cup boiling water | Small red apples |
| 1 lb. figs and French prunes | Marshmallows |

STUFF figs and prunes with the chopped nuts. The prunes should be steamed 10 minutes to soften. Make nose, eyes and mouth on each with blanched almonds. Cut skewers so that they will reach from bottom of apples to end of fruit. Polish apples until they shine and make hole in each for skewer to set in. Boil sugar, syrup and water to brittle, using small deep saucepan. Run sharp end of skewer first through marshmallow to form goblin's collar, then into stuffed fig or prune. Dip in the hot syrup, and be sure to cover marshmallow collar and all. Lay on buttered tin to dry. When almost cold mould around back of head any syrup drip. When perfectly cold stick free end of skewer in apple. Heads can be turned from side to side. Syrup can be kept liquid over boiling water while working.

Hickory Nut Fudge

- | | |
|-----------------------------|-------------------------------------|
| 3 cups brown sugar | 1 teaspoon maple extract |
| 1 cup milk | $\frac{1}{2}$ cup hickory nut meats |
| 4 tablespoons, level, cocoa | |
| 1 level tablespoon butter | |

COOK sugar, milk and cocoa to brittle. Take from fire, add nuts and flavoring. Beat until creamy, pour into buttered pan and cut in squares.

Peanut Brittle

PUT cup of granulated sugar in iron skillet and stir until it syrups, being very careful not to burn. Push back from flame, and quickly stir in cup of peanuts which have been shelled, skinned and heated in oven, adding teaspoon butter and tiny pinch of soda. Turn at once as thinly as possible onto greased slab or buttered platter. When cold break in pieces. Coconut can be used with or instead of peanuts.

Black Walnut Cider Fudge

- | | |
|--------------------------------------|-----------------------------|
| 2 cups brown sugar | 1 cup sweet cider |
| $\frac{1}{2}$ cup black walnut meats | 1 heaping tablespoon butter |

BOIL sugar, cider and butter to soft ball. Add nuts and beat until cold. Turn into buttered tin and cut in squares.

Buttermilk Fudge

- | | |
|-------------------------|------------------------------|
| 2 cups granulated sugar | $\frac{1}{2}$ cup butter |
| 1 cup fresh buttermilk | 1 scant teaspoon baking soda |

PUT soda in buttermilk and let stand for 3 minutes. Then cook all ingredients, including buttermilk, to soft ball. Cool and beat until creamy. Nuts, coconut, or any preferred flavoring may be added.

Molasses Hickory Nut Candy

- | | |
|------------------------------------|---|
| 2 level tablespoons butter | 3 cups molasses |
| $\frac{1}{2}$ teaspoon baking soda | $\frac{1}{2}$ cup coarsely chopped hickory nuts |

BOIL molasses to soft ball, add butter. When melted stir in soda dissolved in teaspoon of boiling water. Syrup will foam up. Cook for 5 minutes after adding soda. Add nut meats and remove from fire. Beat until thick, turn into buttered platter to harden, and cut in squares or break in irregular pieces.

Peanut Clusters

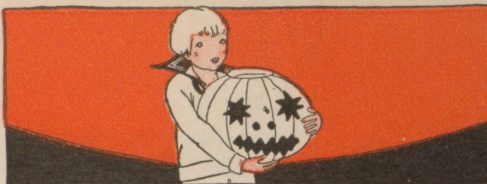
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| 2 cups granulated sugar | Heaping tablespoon cocoa |
| $\frac{1}{2}$ cup sweet milk | 1 teaspoon vanilla |
| Heaping tablespoon butter | 1 cup peanuts |

MIX sugar, cocoa and milk. Boil 6 minutes, counting from time bubbling begins. Add butter, nuts and vanilla, take from fire, stir just enough to mix in nuts. Drop by spoonfuls on waxed paper.

Peanut Cream Fudge

- | | |
|---|------------------------------------|
| 2 cups brown sugar | $\frac{1}{2}$ teaspoon salt |
| $\frac{3}{4}$ cup cream or milk and cream | 1 heaping tablespoon peanut butter |

COOK all to soft ball. Beat until creamy. Turn into buttered tin and when cold cut in squares.



Stick Candy

1 lb. granulated sugar
1 cup water
 $\frac{1}{4}$ cup vinegar
 $\frac{1}{2}$ teaspoon cream of tartar

1 tablespoon glycerine
 $\frac{1}{2}$ teaspoon soda
Flavoring
Coloring

BOIL sugar, water, vinegar, cream of tartar and glycerine to brittle. Take from fire, add soda. Divide syrup. Leave 1 white and flavor with lemon or vanilla. Add a little red coloring to other, boil up once, and flavors with peppermint or cinnamon. Turn into buttered pans, pull and draw out to slender strips. Roll these on board dusted with powdered sugar, or on buttered slab, using hands to roll to stick candy size. Cut in 4-inch length, or roll still more slender and braid red and white together. Baskets and canes can be made with this candy.

Crystallized Popcorn

COOK cup granulated sugar with tablespoon of water until it spins a thread. Throw in kettle 3 quarts freshly popped corn. Remove from fire and stir until nearly cold. Each grain should be separate and crystallized. Be sure to throw out all blackened and half popped kernels.

Butternut Candy

2 cups brown sugar
1 cup thick sour cream

$\frac{1}{2}$ cup chopped butternut meats

BOIL sugar and cream to soft ball. Take from fire, beat until creamy, add nuts, turn into buttered tin and cut in squares.

Butter Balls

1 lb. granulated sugar
1 heaping tablespoon butter

$\frac{1}{2}$ pint cream
Chocolate for coating

BOIL sugar, butter and cream to soft ball. Take from fire, turn on buttered platter. When cool, beat stiff and mold into balls size of hickory nut. Let these stand for several hours or over night in ice box. Melt unsweetened chocolate. Do not have it very hot. Dip in balls one at a time, working quickly. Dry on waxed paper.

Peach-Blossom Popcorn Balls

BOIL 1 cup white syrup with 1 tablespoon of vinegar until it brittles. Add few drops of red coloring and boil again to brittle. Have ready freshly popped corn in large pan, buttered. Turn hot syrup over it and stir to distribute syrup. When cool enough to handle form into balls with buttered hands, pressing and shaping as one would a snowball. The balls will be a lovely rosy pink, and not sticky.

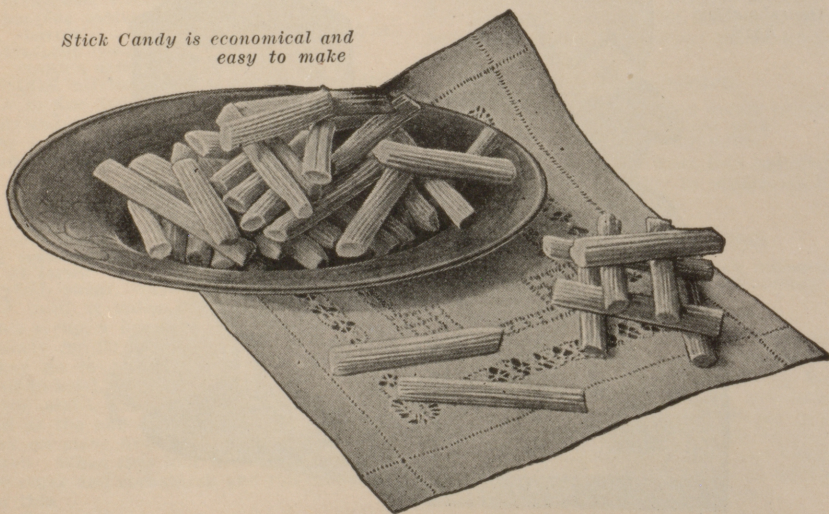
Date Sweethearts

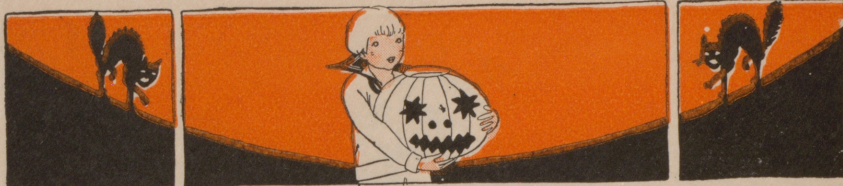
2 cups granulated sugar
 $\frac{1}{2}$ cup hot water
 $\frac{1}{2}$ cup white syrup

1 cup stoned dates
2 egg whites
1 teaspoon orange extract

CHOP dates very fine. Boil sugar, water and syrup until the mixture will spin a thread. Add dates, boil up at once, then pour hot mixture over stiffly whipped egg whites, and beat hard, adding the flavoring. Turn into buttered pan and cut in squares.

Stick Candy is economical and easy to make





French Creams

2 cups granulated sugar
 $\frac{1}{2}$ cup sweet milk
 Teaspoon any preferred extract
 Nuts, figs, dates and coating chocolate

COOK sugar and milk 5 minutes, counting from time mixture begins to boil. Take from fire, set saucepan in pan of cold water and stir quickly until syrup creams. Shape cream into balls with the hands, about the size of walnuts. Press nut halves on sides of some. Others arrange in layers with chopped figs or dates between. Or split dates and figs and insert little rolls of the cream. Coat some of the balls with melted chocolate. In others insert blanched almonds or filberts. The creams can also be colored with vegetable coloring, and flavored accordingly. Set the creams in paper frills.

Chocolate Fudge

2 cups granulated sugar
 $\frac{1}{2}$ cup rich milk
 $\frac{1}{2}$ cup white syrup
 2 tablespoons butter
 2 squares unsweetened chocolate
 1 teaspoon vanilla

COOK sugar, milk, syrup and butter to soft ball. Take from fire, beat in chocolate which has been grated, and the vanilla. Beat until creamy, turn into buttered tin and mark into squares. Adding the chocolate in this way makes much finer fudge.

*A little
 prune man
 with a
 marshmallow
 head*



Bungalow Fudge

$\frac{1}{2}$ cup condensed milk
 1 level tablespoon butter
 2 $\frac{1}{2}$ cups powdered sugar
 6 tablespoons cocoa
 Tiny pinch of salt
 Teaspoon vanilla

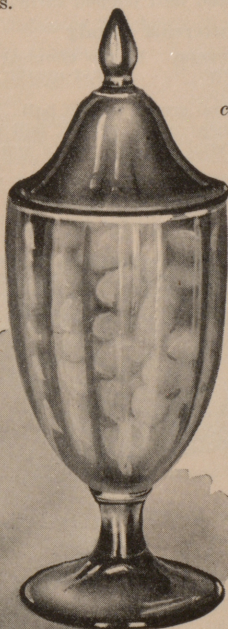
COOK all but vanilla to soft ball, add vanilla and cook to firm ball. Beat until it is thick, pour in buttered pan and cut in squares.

Mexican Kisses

2 cups brown sugar
 $\frac{1}{2}$ cup milk
 2 rounded teaspoons butter
 2 cups English walnut meats broken not too small
 Maple extract

COOK sugar and milk to soft ball with constant stirring. Take from fire, drop in pan of cold water and let stand until the mixture is creamy, then beat in nuts and flavoring and drop by small spoonfuls on waxed paper. This candy is most delicious when broken maple sugar is used instead of brown sugar, or half maple sugar and half brown sugar. In either case the maple extract may then be omitted. Cocoanut may be used instead of the nut meats, but then the confection will not be the real Mexican Kisses, a sweet that is on sale in most Spanish cities.

*Attractive
 glass jar
 for
 keeping
 candies fresh*





Home-Made Candies

Delicious and Economical Recipes for November

Goody-Goody

2 cups granulated sugar
 $\frac{1}{2}$ cup white syrup
 $\frac{1}{2}$ cup water
 1 egg white
 1 teaspoon vanilla
 6 drops each banana and lemon extract
 $\frac{1}{2}$ cup each chopped seeded raisins, dates, figs and nut meats

COOK sugar, syrup and water to hard ball. Beat with stiffly whipped egg white. Add flavoring, then fruit and nuts. Turn into greased tin and while warm mark into diamonds.

Honey Sponge Candy

1 cup strained honey
 1 cup white syrup
 2 cups brown sugar
 1 cup water
 1 tablespoon vinegar
 1 teaspoon baking soda
 1 tablespoon maple extract

BOIL honey, syrup, sugar, water and vinegar to brittle. Dissolve soda in teaspoon boiling water and add after taking from fire. Beat hard for 2 minutes, turn into buttered tin, which may be first sprinkled with chopped nuts, cocoa-nut or chopped dates and figs.

Vanilla Molasses Taffy

1 tablespoon vinegar
 1 heaping tablespoon butter
 1 teaspoon lemon or vanilla extract
 4 tablespoons molasses
 4 tablespoons water
 1 cup granulated sugar

COOK all but vanilla, without stirring, to firm ball. Turn into buttered platter and pull before it hardens. Pull in the vanilla, it will flavor better. Break taffy in pieces when it is cold.

Candied Figs

2 lbs. granulated sugar
 2 cups water
 $\frac{1}{4}$ teaspoon cream of tartar
 $\frac{1}{2}$ cup confectioners' sugar
 1 tablespoon cornstarch
 1 lb. figs

BOIL sugar, water and cream of tartar until it spins thread. Drop figs in this syrup, a few at a time, and cook very slowly for 20 minutes. If cooked quickly they go to pieces. When all are boiled put in bowl, turn syrup over and let stand over night. Again boil for 20 minutes, all at the one time. Take out with fork, lay on sieve and dry in sun or warming oven. When they look firm make a powder of sugar and cornstarch and roll each piece in this.

Old-Fashioned Chocolate Creams

2 cups granulated sugar
 $\frac{1}{2}$ teaspoon cream of tartar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ teaspoon glycerine
 1 teaspoon vanilla
 Chocolate for coating

MIX sugar, cream of tartar, glycerine and water until sugar is dissolved, then without stirring cook to soft ball. Set saucepan in pan of cold water, and stir from sides. When cool beat until white and creamy. Turn out on board dusted with powdered sugar and knead smooth. Put in bowl, cover with waxed paper and let stand over night. Work in vanilla and shape into balls the usual chocolate cream size. Let stand for an hour to harden outside, then dip in melted chocolate, using fork or bonbon wire. Centers may be differently flavored, and colored pink, yellow or green.

Maple Butterscotch

1 cup granulated sugar
 $\frac{3}{4}$ cup maple syrup
 $\frac{1}{2}$ cup good butter

COOK all to brittle without stirring. Turn into buttered tin, and mark into squares or break in irregular pieces when cold.

Coffee Butterscotch

1 lb. brown sugar
 1 cup clear, strong coffee
 $\frac{1}{2}$ cup cream or condensed milk
 $\frac{1}{4}$ cup butter

COOK all to brittle. Turn into buttered tin and mark quickly in squares as it hardens almost instantly.

Soft Ginger Butterscotch

2 lbs. granulated sugar
 1 lb. white syrup
 $\frac{3}{4}$ lb. butter
 1 pt. black molasses
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{3}{4}$ pt. water

MIX sugar, syrup and water, bring to boil, wipe off any sugar crystals on sides of kettle. Cover until steaming begins, then uncover and cook to soft ball. Put in molasses, butter and ginger and cook to brittle. Turn out on buttered platters, mark into small squares, and when cold break apart and wrap each in waxed paper to keep from sticking together.



French Burnt Almonds

1 lb. large almonds, 1 cup water
shelled but not 1 teaspoon vanilla
blanched extract
1½ lbs. granulated Gum Arabic
sugar

BOIL 1 lb. of sugar with the cup of water to soft ball, add vanilla. Put in the almonds which have been rubbed clean from dust with a soft cloth, and stirring gently with a wooden spoon, cook to the brittle. Take from fire and stir until almonds are coated and sugar is hard, then shake in wire sifter to remove loose sugar. To what is shaken off add the remaining half pound with a half cup of water, and boil to brittle, meanwhile have sugared almonds in pan in oven so that the sugar coating is slightly softened. When second syrup is boiled to the brittle put in almonds, and stir until all are coated. In clean saucepan put a heaping tablespoon of gum Arabic and ½ the amount of sugar, and dissolve in ¼ cup water. Stir until gum is dissolved thoroughly. Bring to boil with care, otherwise mixture will scorch, and stir in the almonds, then dry off on waxed paper in cool oven.

Chocolated Burnt Almonds

USE foregoing recipe, adding 1½ tablespoons grated chocolate to first syrup when it is almost boiled enough, and repeating this with the second syrup just before it becomes brittle. The almonds may be left simply chocolate coated if desired, or the gum glaze may be added as for the foregoing.

Molasses Popcorn Balls

BOIL pint of molasses and ¾ cup granulated sugar to the brittle. Pour over freshly popped corn, about 3 quarts, mix well, and when cool enough shape into balls.

Heart's Delight

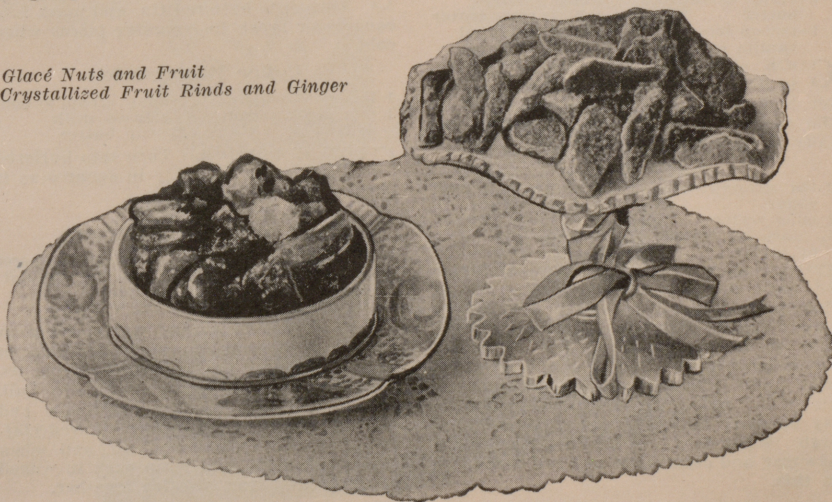
2 cups fine granulated sugar	1 cup dates, figs, raisins and nut meats finely chopped
½ cup cream	
1 teaspoon vanilla extract	

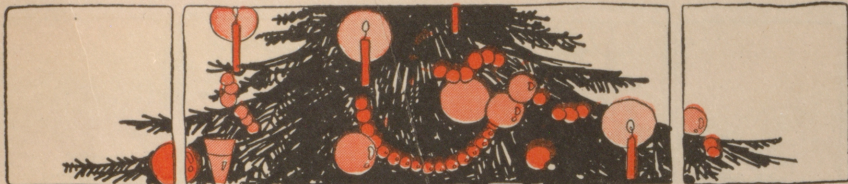
BOIL sugar and cream to soft ball without stirring. Put saucepan with syrup in pan of cold water and let stand until the print remains when finger is pressed in candy, then beat hard until creamy, beating in the fruit and nut mixture and the flavoring. Press into buttered pan and cut in small squares.

Glaze Fruit and Nuts

WHITE grapes, orange sections, stoned dates, figs and nuts may be prepared in this fashion. Dates and figs may be stuffed with nuts before dipping. Boil 1 lb. granulated sugar with ½ cup water to the brittle. Take from fire, set kettle in pan of boiling water to keep liquid, and add juice from quarter of lemon to syrup. With sharp pronged fork or knitting needle, or new hat pin dip each piece of fruit or nut into hot syrup and dry on buttered tin or waxed paper. Repeat until perfectly coated. Do not redip until first coat is dry.

*Glacé Nuts and Fruit
Crystallized Fruit Rinds and Ginger*





Blow-Away Fudge

2 $\frac{3}{4}$ cups granulated sugar
 $\frac{3}{4}$ cups water
 $\frac{1}{2}$ cup white syrup

2 egg whites
 $\frac{1}{2}$ teaspoon orange
 or vanilla extract

BOIL without stirring sugar, water and syrup until it spins a thread. Pour, without stirring over stiffly beaten egg whites, then beat until mixture thickens, add flavoring and turn out on waxed paper. Break in pieces when cold.

Nuts-and-Raisins Squares

2 cups granulated sugar
 $\frac{1}{2}$ cup white syrup
 1 cup water
 1 cup seedless or seeded raisins

1 cup coarsely chopped almonds, blanched
 1 teaspoon each lemon and almond extract

MELT sugar, be careful not to scorch, and when of a deep brown add syrup and water mixed, and cook to brittle. Have fruit and nuts spread over well-buttered tins, flavor syrup and turn over. When nearly cold mark into squares. Dates or figs may be used instead of raisins.

After-Dinner Mints

4 tablespoons molasses
 4 drops oil of spearmint, or $\frac{1}{2}$ teaspoon peppermint extract

2 cups granulated sugar
 6 tablespoons boiling water

MIX sugar and molasses, add water and boil to the brittle. Take from fire, turn out on oiled platter, and when cool enough pull until light colored, pulling in the flavoring. Pull in strips, then cut strips in $\frac{3}{4}$ -inch pieces. Roll in powdered sugar and keep in a closely covered glass jar. These are better if kept for a week before using.

Cocoa Caramels

$\frac{1}{2}$ cup molasses
 1 cup granulated sugar
 $\frac{1}{2}$ cup milk

1 heaping tablespoon butter
 2 heaping tablespoons cocoa
 $\frac{1}{2}$ teaspoon vanilla

BOIL all but vanilla to hard ball with constant stirring. Add vanilla and turn to inch depth in buttered tin. Cut in cubes when nearly cold.

Home-Made Candies Delicious and Economical Recipes for December

Christmas Fudge

1 cup each brown and granulated sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup molasses

2 rounded tablespoons butter
 2 squares unsweetened chocolate
 1 teaspoon vanilla extract

MELT butter in saucepan, do not let it brown. Mix in sugars, molasses and water after removing from fire. Boil 2 minutes, add grated chocolate and boil 5 minutes, always counting from time bubbling begins. Take from fire, add vanilla, cool, then beat vigorously and spread in pans. Mark into squares and when cold cut apart with sharp knife.

Stuffed Crystallized Apricots

WASH thoroughly large dried apricots. Pat dry on clean cloth, then steam in colander over boiling water for 10 minutes. Let cool. Make heavy syrup of 2 cups granulated sugar with just enough water to moisten. Have this boiling hot. Dip apricots in it and stir thoroughly, pref-

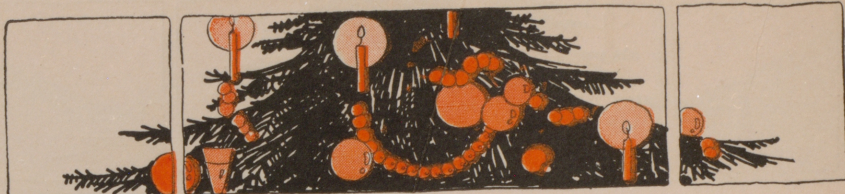
erably in open air. When sugar coated and still warm press in center of each half walnut meat which has been dipped in the syrup. Dust with granulated sugar and dry off in just warm oven or in the sun.

Christmas Candy Pudding

3 cups granulated sugar
 1 cup light cream
 1 lb. each dates, figs, seedless raisins and coconut

1 heaping tablespoon butter
 1 or 2 cups ground nuts, preferably English walnuts or pecans
 1 teaspoon vanilla

COOK sugar, cream and butter to soft ball. Beat until creamy then beat in fruit and nuts. If coconut is coarse grind that with the rest. Stir well, then knead with the hands. When well mixed roll as for meat loaf, wrap in dampened cloth, then with waxed paper and put away to ripen. Make at least 2 weeks before Christmas. When wanted slice and cut in squares and oblongs. Enough to last through the holidays.



Iced Orange or Lemon English Walnuts

MELT some cooked or uncooked fondant in a double boiler. Add to it the grated rind of whichever fruit is used, and flavor with either orange or lemon extract. Do not use the fruit juice, it will make the fondant too watery. When melted and smooth dip in perfect halves of walnuts, lift out onto waxed paper, using dipping spoon or fork, and if not perfectly coated repeat. For extra delicious bonbons make the second dipping of melted chocolate. Brazil nuts may be done this way, but all the dark pith must be rubbed off.

St. Nicholas Candy

4 tablespoons gelatine	Red and green vegetable coloring
1 cup cold water	1 teaspoon extract cloves
1½ cups boiling water	½ teaspoon extract peppermint
4 cups granulated sugar	

SOAK gelatine in cold water 5 minutes. Add boiling water and stir until completely dissolved. Add sugar and boil slowly 15 minutes, stirring constantly. Divide mixture into two portions. When somewhat cooled add to one red coloring and extract of cloves. To the other green coloring and extract of peppermint. Turn into separate pans wet with ice water to inch depth and chill over night. Turn out next day, cut in squares and roll each in sifted granulated sugar.

Candy Curls

THESE always please the children. Boil 3 lbs. granulated sugar with 2 cups water over a slow fire, without stirring or skimming, for 30 minutes, or until it snaps clear when tested in water. Turn out, without stirring or scraping, on buttered slab or platter, and taking a little at a time as it cools, pull with buttered hands until white. If colors are desired, and different flavors, pull these in as you work. White, pink, yellow and very delicate green make a good combination, and harmless vegetable coloring will do the work. Flavor the white with vanilla, pink with cinnamon, yellow with lemon and green with mint. Have ready several sticks of wood sandpapered smooth, and of different diameters, from pencil to hoop-stick. Rub these with butter, and while pulled candy is pliable pull it in thin strips and wind it around the sticks. If it has hardened, warm it over flame. Set on waxed paper until hard, then slip off the curls. These are pretty for Christmas boxes or Easter baskets.

Scrap Candy

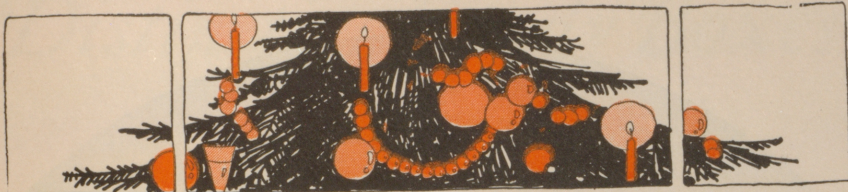
AFTER making Christmas candy there are always scrapings of fondant, a few chopped nuts, raisins, figs, dates, a little cocoanut and chocolate. Put all in china bowl and set over boiling water until well softened. Mix well and drop by

Assorted Candies
of your own
make are always
an appreciated
gift



And a photograph
of the maker is
a pleasant
surprise

WOMAN'S WORLD CANDY CALENDAR



spoonfuls on waxed paper. Or put fondant and chocolate in mixing bowl. Put fruit and nuts through food chopper. Mix with the rest, adding just enough lemon juice to moisten. If still too dry add a very little boiling water until it forms a dough-like mass. Either make into balls the size of hickory nuts, or roll out on board dusted with powdered sugar and cut in squares. Let stand for several days and it will be like rich fruit cake.

Christmas Candy Supreme

- | | |
|---------------------------------|--|
| 1 tablespoon gelatine | $\frac{1}{2}$ cup seeded Sultana raisins |
| 2 squares unsweetened chocolate | $\frac{1}{2}$ cup candied cherries |
| 3 cups granulated sugar | $\frac{1}{4}$ cup chopped walnuts |
| 1 cup sour cream | $\frac{1}{4}$ teaspoon powdered cinnamon |

SOAK gelatine in 2 tablespoons cold water for 5 minutes. Melt chocolate over boiling water. Add sugar and sour cream alternately to melted chocolate, stirring constantly. Put saucepan over low flame and bring contents to boil. Cook to soft ball. Stir in gelatine, be sure it dissolves. Add cinnamon, fruit and nuts all ground small. Take from fire, beat until creamy, turn to $1\frac{1}{4}$ inch depth in buttered tin. Cool, remove from pan and cut in slices for serving, or mould in little individual forms and stick a sprig of holly in each, first wrapping stem in waxed paper.

Circus Animals

DIP animal shaped sweet crackers in melted chocolate or colored fondant cream, using just a thin coating. Fine for the Christmas stockings.

Boston Cream

- | | |
|---------------------------|--------------------------------------|
| 3 cups granulated sugar | 1 teaspoon vanilla or almond extract |
| 1 cup white syrup | 3 squares unsweetened chocolate |
| 1 cup sweet cream | |
| 1 cup chopped pecan meats | |

BOIL sugar, syrup and cream to soft ball. Take from fire, beat long and hard until white and smooth. Beat in nuts and flavoring, put in deep buttered tin and when cold turn melted chocolate over it. Let stand for several days, then cut in slices.

Christmas Caramels

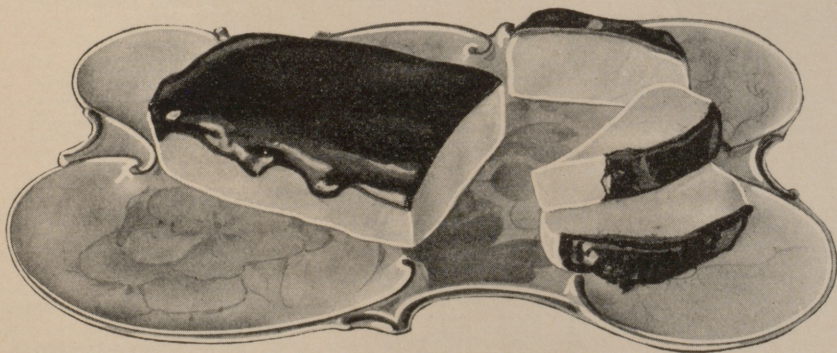
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|---|--|
| 3 cups granulated sugar | 1 cup salted peanuts |
| 1 square unsweetened chocolate or cocoa | $\frac{1}{2}$ cup condensed milk |
| 1 rounded teaspoon | $\frac{1}{4}$ teaspoon vanilla extract |

MELT 1 cup sugar in saucepan over fire, stir carefully not to burn. When it is a dark brown syrup (caramel), pour in milk a few drops at a time, stirring constantly. Then put in slowly remainder of sugar. Put back on fire, add shaved chocolate or cocoa, boil to soft ball. Add vanilla and stir in peanuts. Turn into buttered pan, cut in squares while warm. Let stand 2 days before using. Ordinary milk has too much water for this recipe, but pure cream may be used instead of the condensed milk.

Candied Cranberries

COOK 2 cups granulated sugar and 1 cup water until it spins thread. Put in syrup large red cranberries. Set in moderate oven until fruit looks transparent. Lift out, drain on sieve. When almost dry roll in granulated sugar. Fine for decorating Christmas candy boxes instead of expensive candied cherries.

Boston Cream





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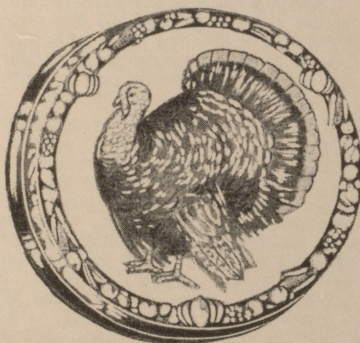
December

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Iced Orange or Lemon English
Walnuts
Scrap Candy
St. Nicholas Candy
Stuffed Crystallized Apricots

Distinctive Candy Boxes *Artistic Designs and* *Beautiful Colors*

Appropriate Boxes for All Occasions

The extra touch that wins appreciation



*For Sale at Your Local Department Store
and at Many Five-and-Ten-Cent Stores*

Packing Candy for Gifts and for Sale

CANDY meets the eye before it does the palate, and unless it looks attractive one hesitates to take a taste. Nothing is too good for the candy manufacturer of high standing to employ to beautify his products. He pays artists of merit to decorate his boxes, skillful-fingered women to tie expensive ribbon into dainty bows for the lids, and the sweets are packed so carefully that each appears at its best. A windowful of holiday confectionery in dainty containers is a really lovely exhibit, with always an admiring crowd before it.

This is a valuable lesson to the home candy-maker. If she intends making presents to her friends of her sweets, or if she wants to put them on sale, she should be on the watch for pretty boxes and baskets in which to pack them, and should supply herself with everything needful to make her products professionally neat.

Japanese baskets, which will contain

from a pound of candy up can be utilized afterwards for sewing baskets. These make beautiful gifts when filled with home candy, and the baskets themselves are most reasonable in price. Tin boxes of any size, round, oblong, oval or square, japanned in most attractive designs, can be bought in "off" seasons sometimes as low as 10 cents each, and kept until wanted. They look very expensive and effective when filled with stuffed or glace fruit, or some of the pretty gelatine candies. Pasteboard candy boxes can be covered with flowered or striped silk or very small patterned cretonne and adorned with ribbon bows, and often glass or china articles with lids may be picked up on bargain counters, and used to hold sweet meats.

If one goes into candy-making as a business, however, the containers used should have some mark of individuality, which distinguishes one's products from

all others. This may be a special color of box, kind of ribbon or a card or tag attached in some quaint fashion, so that wherever seen it is known as made by her. A close study should be made of the best candy-manufacturers' styles, and an effort made to work out something original and in good taste.

Whatever is used, whether for gifts or for selling, should be carefully lined with good quality waxed paper, cut large enough to fold over and protect the contents when the container is filled. Do not overdo the matter of size or there will be unneat crumples and creases. For home use waxed paper of excellent quality can be saved from certain cereal containers, cracker cartons and other dry grocery holders. Smooth this out and it will come in handy for twisting popcorn balls, wrapping taffy sticks and kisses. Tin foil rubbed creaseless can be employed to wrap small chocolates to give a touch of brightness to the candy box, and all the little paper frills which come in commercial candy boxes should be carefully kept, for they are sometimes hard to get, and are always pretty for holding bonbons.

HAVING lined the container with waxed paper, put the heaviest candies, chocolates, fudge and caramels, at the bottom, fitting them in snugly but do not squeeze. If you want them in rows, one kind in each row, use strips of white cardboard or folded heavy writing paper between each row. Have the top surface level, therefore select candy that is of uniform height. Lay a double piece of waxed paper, or a thin sheet of cardboard over the layer, and arrange on top bonbons, wafers, sugared nuts, etc., in a simple and pretty pattern. Here is where the paper frills will give an especially good appearance. Fill in any small hollows with crystallized lemon or orange peel, crystallized ginger or iced cherries, and for very handsome boxes top off with a scant scattering of crystallized mint leaves, rose leaves or violets. Directions for crystallizing will be found among our recipes. Do not pack so full that the lid will not set flat after the waxed paper is folded over. If obtainable, a small lace-paper square, oblong or round is laid over the candy before the waxed paper is folded. The packed box should have the lid tied down with ribbon, then the whole wrapped in white, glazed wrapping paper and tied with gilt, silver or delicate-colored cord. Practice with ordinary wrapping paper until certain of size and folds, and if the glazed paper is wrapped unevenly or crumpled, take a new piece. Remember this is the first part of the gift to meet the eye.

GELATINE candies, such as gum drops, marshmallows, Turkish delight, and jelly bars should not be packed with other kinds of candy. They are too delicate and would be jammed out of shape. Pack them in tin, or in waxed paper-lined cardboard containers, such as ice cream carriers are made of. Cover closely with the waxed paper so that they will not harden, although if hard on opening a very little

warmth will soften them again. It is better to pack each kind in a separate box, and as they all, except the marshmallows, can be made in a lovely assortment of colors and flavors, such boxes are very attractive.

Salted peanuts, sugared nuts and clear candies, such as drops, are best packed in small glass jars. These, with plain tops, can sometimes be bought in dozen lots, and should be about the size of a $\frac{1}{2}$ pint tumbler. If not handy, clear jelly tumblers with new tops may be used. Either should have the inside surface very lightly rubbed with butter then polished with a dry cloth. This keeps the candy from sticking to the glass, but is not necessary for the salted or sugared nuts. The top should be tied down with narrow ribbon, gilt or silver cord. As they can be made almost airtight small bags of waxed paper, like envelopes opening at the side, may be used to hold the nuts, but only a very small quantity can be put in them. A big red or gilt seal may close the envelope flap, and will add a little color.

Nut patties and pralines should each be wrapped separately in waxed paper, then half a dozen packed in a tin box or cardboard container. The half dozen can be assorted, but do not mix up the nut patties, which are usually of hard clear sugar, and the pralines which are creamy and inclined to crumble.

Turkish delight and marshmallows can be packed together, and should be well dusted with confectioners' XXXX sugar with which a very little cornstarch is mixed. Fold waxed paper closely over boxes of these sweets to keep the snowy dust from sifting out.

PINT-SIZE cardboard containers, lined with waxed paper, can be filled with taffy kisses, nut brittle and butterscotch for children, then the outside of the carton decorated with bright cut-out pictures pasted on, and a nursery rhyme or the child's name outlined with water-color or colored ink. These little individual additions are what makes the gift of especial importance to the recipient.

Do not send heavy candies by mail in a pasteboard box unless this is protected by an outer box of tin or light wood. A burst box with candy, more or less crushed, sticking out of one corner, is certainly not appealing to sight or taste, no matter how much affection went to its preparation.

A cheap and very effective way to tie up candy for large distribution, as for Sunday schools, or children's parties, is to cut rounds of crepe paper of two colors, say white and pink, or plain pink and flowered white. The size will depend upon the amount of candy, but rounds 10 inches in diameter will hold half a pound. Lay a round of waxed paper next to the pink, then put the pink inside of the white, lay candy, some sort that will not stick, on waxed paper, and tie the whole in a bag with plenty of the two colors at the top to form a frill. Narrow ribbon or gilt cord may be used for tying. A card with the child's name, may be tied to each bag. These are pretty and quickly made.

Candy Novelties that will Delight the Children

HOLIDAYS and birthdays can be made much more festive by dressing up the candies. Stick candy and hard candies which are the best for children at all times are especially suitable and many novel figures can be made with a little time and thought. Crepe paper, tarlatan and a little paste and paint are the materials needed for the work.



*Here's a Laughing
Clown You Can Make
for Party Favors*

A Tarlatan Doll for a Christmas Stocking—



TO MAKE the clown, a lollipop on a stick has a head and cap which is of white paper pasted on the tissue that covers the candy. The features are painted and the frill around the neck is white crepe paper.

The stick-candy girl next to the clown has a head painted on paper and rolled around the stick. A red crepe hat and two red crepe ruffles form her costume. The other stick-candy girl has more of a tailored costume.

Tarlatan dolls can be dressed in a great variety of costumes. The head and dress are cut from one piece of goods. Use bright-colored tarlatans or cheese cloth. Stitch $\frac{1}{8}$ inch seam around on the machine, leaving space at top of head to put candy in. Fill with candy, using large sticks for legs, smaller ones for arms and small hard candies for feet and body. Paint features and hair on a round paper face and put in the head on top of a round, flat peppermint. Sew up the head and whip all around the doll with yarn of a deeper shade than the tarlatan or of black. The short full skirt is a strip of tarlatan.

ON THE back cover Pierrot and Pierrette are shown as tarlatan candy dolls. Pierrot's costume is cut very much like Pierrette's except that material is left for frills at wrists and ankles. A frill is also sewed around his neck. Three black pompoms are made of yarn and sewed down the front of his costume. Pierrette's cap, head and dress are all cut from one piece.



Dolls You Can Eat



Little Red Riding Hood is a lollipop with hood and cape of red crepe paper.

A colored "Auntie" from the sunny South has her face painted on black paper. The stick candies for her legs and arms are rolled in black paper. Red tarlatan is used for her costume. Her bandanna head-dress and her apron are of red checked cloth, or any bright-colored gingham. She holds a paper spoon in one hand, which is pasted or sewed to the tarlatan.



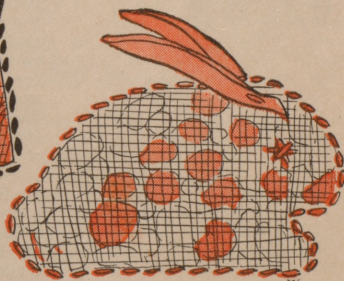
A Chinaman is made of peanuts strung together with needle and black yarn. For head, arms and legs the peanuts are strung lengthwise and for the body crosswise. The black yarn ends in a queue at the top, by which he can be hung to a Christmas tree. The costume can be made of bits of silk. An old cravat makes a very handsome suit.



A sheet of paper giving the costumes and faces of the dolls on pages 47, 48 and the back cover is 15c. The faces are to be painted and inserted in the doll. Order by the name Candy Doll Patterns and send orders with remittance to Woman's World, 107 S. Clinton Street, Chicago.



The soldier is cut from red tarlatan and has the edges finished with blue yarn. The three buttons on the front of his coat are of blue yarn made with the over-and-over stitch. His belt is a piece of black oil cloth, for which black paper could be used. His musket is also of black paper.



An Easter bunny is of pink tarlatan filled with jelly beans and edged with rose yarn. His ears are paper, painted pink and tacked on.

